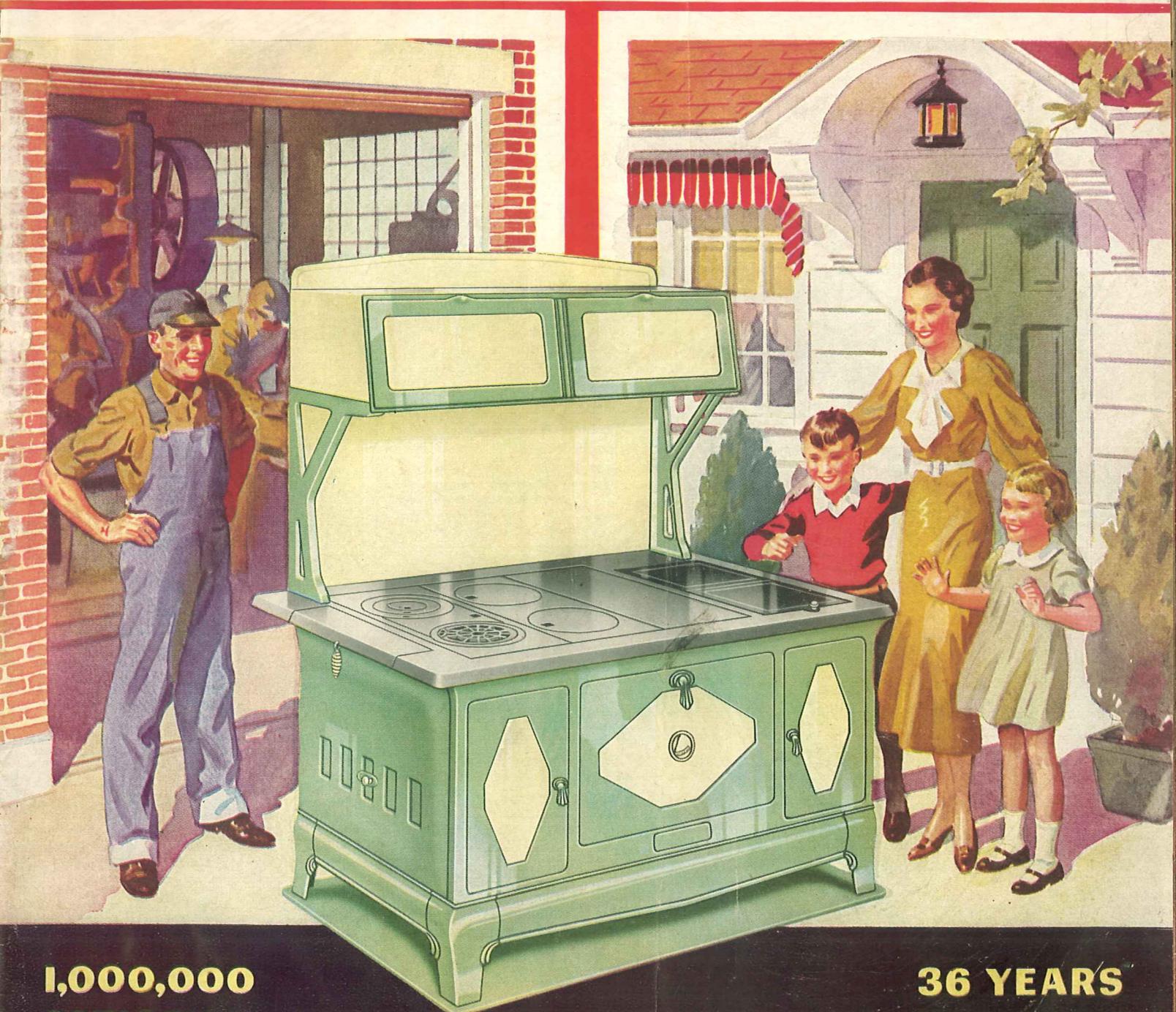


KALAMAZOO

HEATERS · RANGES · FURNACES

DIRECT TO YOU

AT FACTORY PRICES



1,000,000
SATISFIED
CUSTOMERS

36 YEARS
OF HIGHEST
QUALITY

**"A Kalamazoo
Direct to You"**

Trade Mark
Registered

Let the



\$ 74 95
Cash

FREIGHT PAID
\$ 5 DOWN
\$ 6 A Month

**BURNS
ALL
FUELS**

★ At left:
PURITAN Range
in Tan and Ivory, with
Warming Closet. Por-
celain Enameling Floor
Board, \$3.25 extra.

★ Below:
PURITAN
Range with Utility
Shelf, shown in pop-
ular Green and
Ivory porcelain
enamel finish.

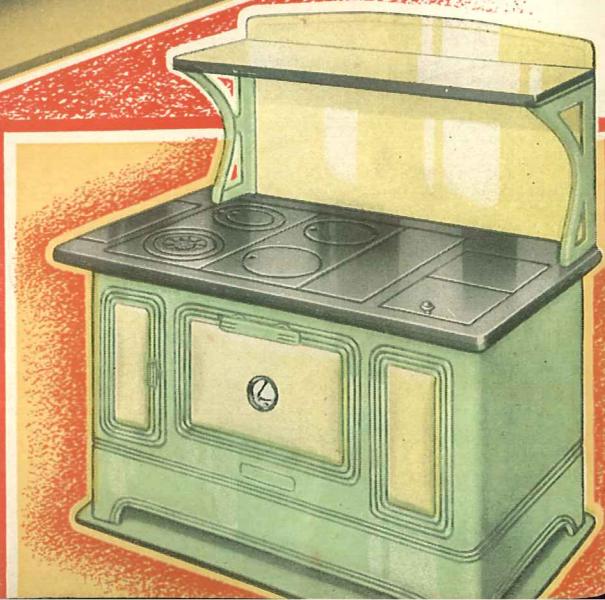
COLORS AND
ORDER NUMBERS

Green and Ivory L-230
Tan and Ivory ... L-231
Gray and White ... L-232

All Kalamazoo Ranges
bear the seal of the
Good Housekeeping In-
stitute—a sure sign of
quality.

30-DAYS TRIAL

24-HOUR SHIPMENT



PURITAN display your cooking skill at its Best!

KALAMAZOO'S NEWEST RANGE OF CHOICE STEEL AND IRON!

CABINET DESIGN WITH ROUNDED CORNERS

18-inch Oven "that Floats in Flame."

MODERN lines make the PURITAN one of the most attractive coal-wood ranges ever built. Flat surfaces and glossy enamel make it easy to keep clean. It heats to baking temperature in "double quick time." There's plenty of cooking space for an average-sized family, yet it's economical of fuel.

30 Days' Trial

Here and on pages 8 and 9 you will read about the PURITAN'S many features. But the best way is to order it on trial and test it in your own kitchen for a month. Bake and roast in its roomy, even-heating, ventilated oven. Learn for yourself that it actually does come to baking heat in 20 minutes or less. See how quickly things boil on its extra heavy guaranteed cooking-top. Cook oatmeal on its non-scorch lid and prove to yourself that it won't burn or stick to the saucepan even when you leave it without stirring. Or set something to simmer and see how it keeps piping hot without boiling away. See how the mirror-smooth polished top relieves you of the dirty drudgery of blacking and polishing. Use it hard and long. Try it out in every way you can think of for a whole month. Then if you are not completely satisfied, send it back to us, just as it is after 30 days' use, and we will refund every cent you have paid us on it.

Modern Design

The PURITAN is solidly built of iron and steel. The front, top, left end and fire-box parts are of the finest iron, the balance of Armco Steel heavily porcelain enameled inside and outside. The long-arched leg base blends into the lines of the stove itself. Door-panel ovals harmonize with the curves of the base. The rounded corners have the appealing beauty of the best modern furniture.

Perfect Oven

The entire oven is porcelain enameled. Heat swirls over, around and under this famous "Oven That Floats in Flame," through insulated flues. That's one of the secrets why it heats so fast and with so little fuel. Another reason is the Oven Bottom-Plate of iron which absorbs heat and radiates

it into the oven in great volume. 8-inch flue cleanout lid in oven bottom-plate. Oven has adjustable rack, ventilator, door thermometer, non-slam hinge, porcelain enameled bottom for easy cleaning, Ripple Oven Bottom.

HEAVY GRATES AND FIRE BOX weigh nearly 75 pounds. Ash and Fire doors are concealed behind air-insulated, enameled outer door. Grates can be shaken with inner door closed.

Completely Enameled

All parts in the body of the PURITAN are completely enameled—inside and outside—we know the PURITAN will stand the gaff and actually be in use years after cheaper, lighter stoves have rusted out because of exposure to air and moisture.

Cook-Top Guaranteed 5 Years

We make the Cooking Top extra heavy, reinforce it and guarantee it for 5 years against cracking, warping, or burning out. We know that it will last much longer. The PURITAN cooking top has four 8-inch cooking holes with extra weight in the lids—1 multiple, 1 non-scorch—and a French Top section on which you can cook as on a griddle. The PURITAN is sold only with 20-quart Reservoir of copper. Wide-mouthed, easy to scoop water out. Reservoir tank lifts right out for cleaning. Reservoir cover enameled on under side as well as upper side, to prevent rust getting into your hot water.

Other Features

There is a special wood fire door for putting 19-inch sticks in fire-box without moving cooking utensils. Choice of Anthracite or Duplex Grates, for hard coal, soft coal, coke or wood. Sliding ashpan in an ashpit that stays clean. Floor Board porcelain enameled to match your range; \$3.25 extra. Water Front to supply hot water for boiler, \$4.75 extra.

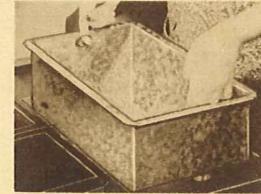
FOR OTHER RANGE FEATURES
SEE PAGES
8 and 9

ORDER BLANK
ON PAGE 36



PURITAN FEATURES

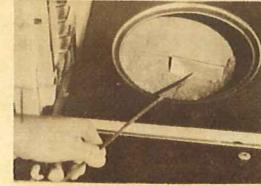
There is no "good-luck" about the performance of Kalamazoo ranges. They cook and bake well because every detail is thought out and worked out to give fine, care-free service to the owner.



R E S E R V O I R L I F T S O U T T O C L E A N. Two fingers do the job in a moment. Scrub it spotless in sink or dishpan and slip it back. That's all.



POUR COAL IN through this Pouch Feed without moving cooking pots. Stands open without holding, leaving both hands free for the scuttle.



F L U E C L E A N - O U T L I D in oven bottom. Clean flues mean 20% to 50% better oven heating and fuel economy. Also an ideal place for cooking soups, stews, etc.



O V E N W I P E S C L E A N in a moment because it is completely porcelain enameled—top, walls, back and bottom. Keeps oven clean and free from odors.



T H E R M O M E T E R T E L L S O V E N H E A T in actual degrees. Reads the same as the oven heat instructions in your cook book. Takes the "guesswork" out of baking.

| LIDS | | OVEN SIZES (in.) | | | COOK TOP (in.) | | FIRE BOX (in.) | | | | HEIGHT (in.) | | Reservoir Quarts | | Utility Shelf and Reservoir | | Warming Closet and Reservoir | | |
|------|------|------------------|------|------|----------------|------|----------------|------|------|--------------|--------------|------------|------------------|-------------------|-----------------------------|---------|------------------------------|---------|---------|
| No. | Size | Wide | Deep | High | Long | Wide | Wide | Deep | Long | Wood Lengths | Cook Top | Closet Top | Quarts | Pipe Collar (in.) | Ship. Wt. (lbs.) | Cash | Credit | Cash | Credit |
| 4 | 8 | 18 | 19 | 13 | 44½ | 25 | 9 | 10 | 18 | 19½ | 31 | 62 | 20 | 6 or 7 | 565 | \$70.95 | \$78.05 | \$74.95 | \$82.45 |

KALAMAZOO OWNERS

.. COMPANY HAS BIGGEST BUSINESS IN ALL



Dear Friends:

AS I WRITE this message to you, our Company is just completing its thirty-fifth year of life and service. And I am happy and proud to tell you that it has been the "biggest," most successful year of all our history! Thousands more people came to us for their stoves and furnaces than ever before. In fact, more people bought Kalamazos *in the first ten months* of 1935 than in any other *full* year since our Company was founded in 1900.

During this great year we added 800 new workers to our employment roll. We built three large additions to our factory buildings here at Kalamazoo, adding 57,050 square feet of working space. We opened two new factory warehouses, in Harrisburg, Pennsylvania and Springfield, Massachusetts, for the better and quicker service of our friends in those parts of the country. It has been a great year of growth and progress.

To Our Old Friends
A Sincere "Thank You"...

Much of this success we owe to you old customer-friends of Kalamazoo. You have given us as full a measure of loyalty as any company could ever wish for. You have helped us with your suggestions for improvements and new models. You have spoken well of us to strangers. And you have sent your friends to us when they have needed heaters, ranges, furnaces. This Company is your company. Together we have built it up from tiny beginnings to the best and busiest stove and furnace factory in America. And so when I tell you this story of a successful year, I know that you will be as happy and proud of its record as we are.

Grateful for your friendship and for your help, we give you our pledge that the principles which won and have held your friendship shall be maintained. We shall continue to build our stoves and furnaces the very best we know how—from the finest materials that money can buy. We shall continue to sell them "Direct to You" from the factory at the FACTORY PRICE. And you can send any of your friends to us, secure in the knowledge that here at Kalamazoo there will always be a square deal for everybody.

BUY DIRECT FROM

PASS MILLION MARK

36 YEAR HISTORY

Gains in iron Statement

...and a Word About Prices

Kalamazoo catalog prices are FACTORY PRICES, based on manufacturing costs. The PRINCE's price, for example, depends on the amount of wages paid for building it, AND THE COST OF THE IRON AND STEEL IN IT.

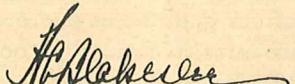
Now, I don't mean to hurry anybody into buying a stove before he or she is entirely ready. But I do consider it the part of friendship to tell you that it looks to us as if *there are higher prices coming*. I do not want to say to you, "Buy a Kalamazoo now, before prices go up." But I do want to say, "We will keep our prices as low as we possibly can. But I honestly believe that prices of our raw materials are going higher. So if you are thinking about buying a stove or furnace sometime in the near future, it might be wise to buy fairly soon, rather than a little later when you may have to pay considerably more for the same article."

To People who Don't Know Us Yet

To you people who have never yet owned a Kalamazoo, may I say a very few words? When any factory stays in business for 36 years, growing bigger and stronger year after year, through good times and bad—doesn't it look as if it must be making and selling a good product, at an attractive price? And when that factory can point to more than a million satisfied customers who sing its praises, don't you think it must be a pretty fair-dealing and satisfactory place to trade? When it comes to the stoves with which they cook their meals and warm their homes, "A MILLION AMERICAN HOUSEWIVES CAN'T BE WRONG."

I hope that before this year of 1936 is over, we shall have added *your name* to our list of well over a million satisfied Kalamazoo customer-friends.

SINCERELY



PRESIDENT

Kalamazoo Stove Company, Manufacturers.

Christmas Eve, 1935.

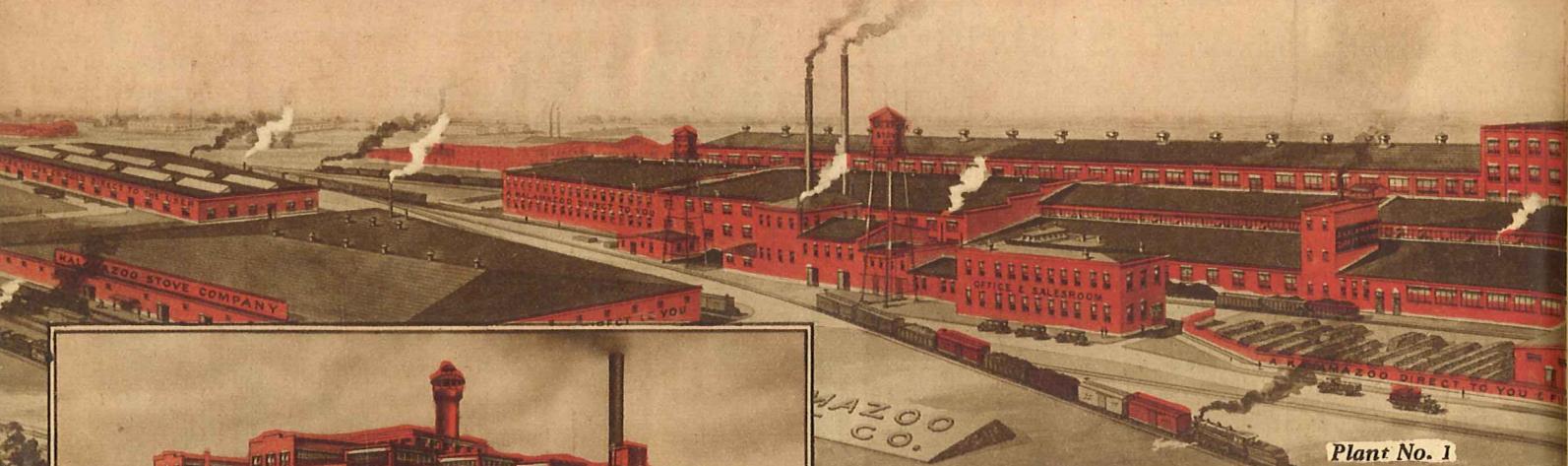


FREIGHT PAID

We will prepay the freight on anything you order from this catalog to any freight station in the state to which this catalog was mailed. There's no freight for you to figure, and no freight bill, whether you buy for all cash or on terms.

THE FACTORY and SAVE

FACTORY PRICES ... Save You



Plant No. 1



Plant No. 2

KALAMAZOO stove builders are perhaps the most skilled body of stove makers in the world. Many are veterans of 15, 25 and even 35 years. They own stock in this Company. Proud of their skill, they put into their work the utmost of experienced craftsmanship.



THE KALAMAZOO IDEA is as sound today as it was 36 years ago when this Company was founded to build stoves and furnaces of highest quality and to sell them "DIRECT-TO-YOU" FROM FACTORY TO USER AT THE FACTORY PRICE.

In those 36 years that idea has saved many millions of dollars for MORE THAN A MILLION FAMILIES, simply by eliminating the useless, non-productive, in-between costs, middlemen's profits, etc.

This Company is a FACTORY—not a stove store. Pig iron and sheet steel come in; finished ranges, heaters and furnaces go out. Part by part, we manufacture them complete. At every step we can watch the quality of materials and of workmanship. We melt the iron, pour the castings, clean, enamel and assemble them into complete stoves; crate, store and ship them from our own factory warehouses. So when you buy a Kalamazoo you deal with the men who actually *make* your product—men who have only one job to do. You eliminate extra selling costs—saving them for your own pocket.

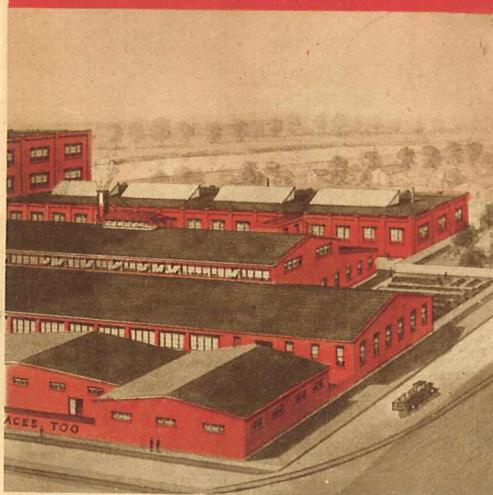
The Factory Is Responsible to You

Direct dealing means that the Factory itself is directly answerable to you for the satisfaction and perfect performance of your stove. There's no "buck passing" from storekeeper, to wholesaler, to factory, and back again. We answer to you direct, and our \$3,500,000 worth of assets and 36-year old reputation for fair dealing stand back of our guarantees and are your protection.

You are certain of quality, too, when you deal direct with the factory. Our 1,800 employes have been trained to think in terms of *Quality First*. When you buy from Kalamazoo, YOU MUST BE SATISFIED.

**BUY YOUR STOVE AND FURNACE
FROM THE MEN WHO MAKE THEM**

CES Money



We Invite You to Order Any Kalamazoo ON TRIAL—to use it 30 Days—and Then Return it if You Are Not 100% Satisfied

\$100,000 Bond

Behind this written Guarantee stands a \$100,000.00 bond on deposit with The First National Bank and Trust Company of Kalamazoo, as security for the return of your payment if you choose to send back the Kalamazoo at the end of the 30-Days' Trial. This bond makes your satisfaction doubly sure.

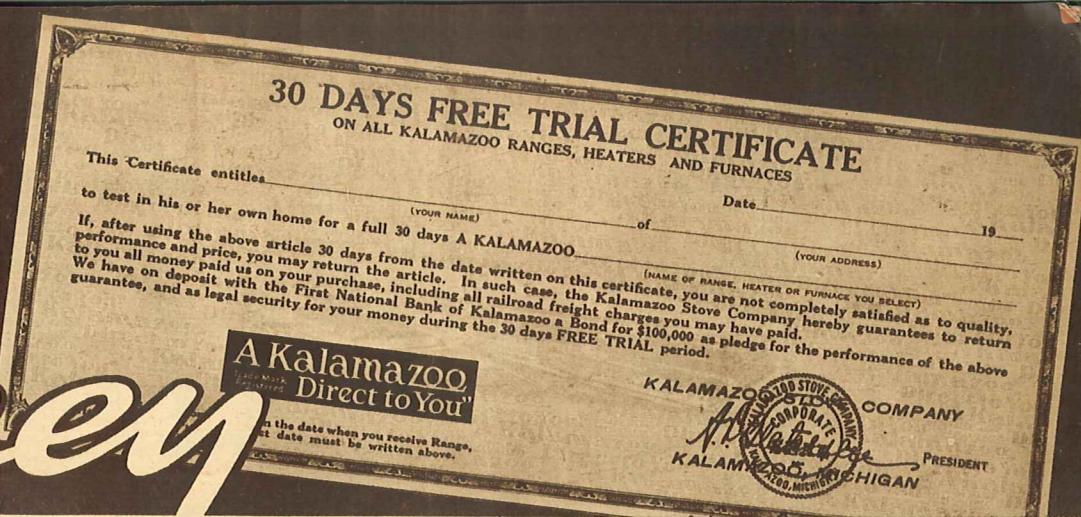
In addition, you have a 360-Day Approval Test—which means that should your purchase develop during that time any imperfection of material or workmanship, we either correct the fault FREE to your complete satisfaction, or you return the merchandise and we will refund all money you have paid including freight.

You also receive a Bond guaranteeing important parts for 5 years.

Here at the Kalamazoo factory we know that our stoves and furnaces are the finest you will find anywhere, even at twice the price. But we don't want you to accept our mere CLAIMS. We want you to PROVE THEM FOR YOURSELF, to your own complete satisfaction. We want you to find out how good a Kalamazoo is, right in your own home!

30-Days' Trial

Therefore, we invite you to order any Kalamazoo ON APPROVAL—to test it in your own home for a month. And we give you our written promise that you may return it to us, if 30 days' actual use in your own home does not PROVE to you that all our



30 DAYS' FREE TRIAL AND FACTORY GUARANTEES

Protect You!

claims are FACTS. We will refund anything you have paid on it, including freight charges, if you are not satisfied.

200 Styles and Sizes

You get a wider variety in this catalog than you would find in 10 stores. You find page after page of ranges, heaters and furnaces of varied sizes and designs, to burn all kinds of fuel or to heat houses of all sizes. You have a wide color choice, too.

Best Materials

We select pure gray irons from Alabama and the Lake Superior region, melt it in our own furnaces, under our own formula. We test it hourly in our own metallurgical laboratory for just the proper content of silicon, sulphur, carbon and manganese. We have a special name for this special alloy—HI-TEST IRON. We even send clear to Albany, New York for extra-choice molding sand so that Kalamazoo castings may be extra smooth, even, fine-grained, free of flaws and blow holes.

Our Own Enameling Plant

The Kalamazoo factory has its own enameling department. The enamel is baked on at 1200° and 1300° Fahrenheit in double and triple coat. A constant stream of enameled pieces flows across the inspection tables. Perfect lighting and ventilation assures cleanliness, true color, and absence of dust particles.

Remember, a good stove or furnace is an investment in health, happiness and contentment—a faithful friend to serve you for 15, 20, perhaps 25 years or more. So give to its choice all the thought its importance deserves. Don't pay MORE than you need to be SURE it's a GOOD one—but, above all, don't try to "save" on it AT THE EXPENSE OF QUALITY. You'll be a sure loser if you do!



STYLES CHANGE . . . But Kalamazoo Quality Does Not!



24 Hour Shipments

THERE'S A WAREHOUSE NEAR YOU

SELECT from the 200 styles, colors and sizes in the Kalamazoo catalog the stove or furnace which exactly matches your ideal. Write your order on the blank on page 36 of this book, and mail it to the KALAMAZOO STOVE COMPANY, KALAMAZOO, MICHIGAN.

The very day your order reaches us, your Kalamazoo will be ordered out of the factory warehouse nearest you. Over 90% of our orders are packed into freight cars and actually *on the way* within 24 hours.

Freight service has been greatly speeded up these days. Freight trains run on schedules of nearly passenger train speed and precision. For far western shipments, special freight forwarding arrangements reduce rates by 30% or more. Your Kalamazoo arrives promptly and in *guaranteed perfect condition*. The Freight Agent will notify you when your shipment arrives. You call for it and set it up. You can easily enjoy a dinner cooked on a Kalamazoo range or a home warmed by a Kalamazoo heater *that same evening!*

4 Warehouses Assure Prompt Delivery

To give our customers the *fastest possible service* we have established **FOUR REGIONAL WAREHOUSES**—in addition to our giant factory warehouse at Kalamazoo, Mich. The warehouses are at Akron, Ohio; Utica, N. Y.; Springfield, Mass.; and Harrisburg, Pa.

In each warehouse we keep a large supply of all models of Kalamazoo stoves, ranges and furnaces, completely crated, inspected and ready to ship.

Your order should be sent to the factory at Kalamazoo. Thence it will be *rushed* to the warehouse nearest you for immediate handling. A glance at the map will show you how this method shortens the trip from our factory to your freight station by hundreds of miles and saves many hours or even days in transit.



1. Order from the "Direct-to-You" FACTORY PRICE catalog. Mail your order to the Kalamazoo Stove Co., Kalamazoo, Mich.

2. Our Mail Room where your order will be recorded and forwarded to nearest warehouse for shipment.

3. Fast Freight RUSHES your Kalamazoo to You.

4. It comes to your local freight depot in *Guaranteed Perfect Condition*.

5. That same evening you can enjoy a meal cooked in your new stove.

**SAFE DELIVERY GUARANTEED
IN PERFECT CONDITION**



Why wear yourself out **WITH A WORN-OUT RANGE**
when you can have a New Kalamazoo **FOR . . .**

\$5 DOWN and as little as 18¢ A DAY

WHY STRUGGLE along day after day with an old-fashioned, slow-heating, back-breaking, dreary-looking, dust-catching, fuel-eating stove . . .

. . . When, for only \$5 down and as little as 18c a day, you can have a brand new, sparkling Kalamazoo Range to brighten up your kitchen, lighten your work and cook the most delicious meals you have ever tasted.

Over 75% of all Kalamazoo Ranges are now being sold on our easy credit plan because every day our customers are realizing that they can actually have a glistening new Kalamazoo range in their kitchen *without missing the money*. A year to pay, at \$5 a month, figures to something less than 18c per day.

Surely that is little enough for the joy of owning a quality range.

Times are better. It may have been economy to hang onto an old stove during the dark days of the depression. But the sun is starting to shine again and it's NOW economy to invest in the things you really need.

Your credit is good with us. We invite you to use it. Turn to the order blank, page 36. See how simple it is to order. See how you can make additional savings by paying a little more than the usual \$5 down with your order. Any plan you use when buying on credit is all right with us. We welcome your credit order as well as your cash order.

THE MORE YOU PAY DOWN *The lower the Price!*

If you are buying on Credit and find it convenient to pay down **MORE** than the regular small down payment, you can save money.

Increasing your down payment earns you a Special Allowance, to deduct from the credit price. You then have a full year to pay this reduced Credit Price balance in twelve equal monthly payments.

Example: Suppose the Credit Price is \$72.35, regular down payment \$5. Regular monthly payments would be \$5 . . . But if you can pay \$25 down instead of \$5, you get a Special Allowance of \$2. Deduct from \$72.35 the \$25 down payment and the \$2 allowance. This leaves only \$45.35 to pay, reduces the size of your monthly payments to \$3.78 instead of \$5.

| | | | | | | | | |
|-------------------------------|------|------|--------|--------|--------|--------|--------|--------|
| Down Payment . . . | \$5 | \$10 | \$15 | \$20 | \$25 | \$30 | \$35 | \$40 |
| Earns Special Allowance . . . | None | 50c | \$1.00 | \$1.50 | \$2.00 | \$2.50 | \$3.00 | \$3.50 |

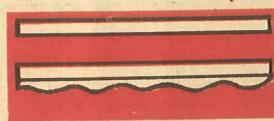
"The Oven that Floats in Flame"

WON 222 Baking Prizes in One Year for Mrs. Hanft



Champion Baker is Mrs. V. S. Hanft of Columbus Junction, Iowa. She has won thousands of ribbons and awards, many hundred of dollars of prize money in county, state, and interstate fair baking contests. Knowing that a good cook deserves the best of ovens to work with, Mrs. Hanft selected a Kalamazoo range for her home. She attributes no small part of her success to the sterling baking qualities of her Kalamazoo "Oven That Floats in Flame" . . . Below are some of the reasons WHY this great oven is such a marvelous baker.

Most important, the Kalamazoo oven is heated all around. Flues and baffles carry the fire's heat over the entire oven top, down the side, and across the bottom plate. Every side is heated — all at once. The result is **QUICK HEATING** and **EVEN HEATING**, with heat equal in all parts of the oven.



Another great feature, **RIPPLE OVEN BOTTOM**, is illustrated here. Old-style oven bottoms were smooth on the under surface. Our new **RIPPLE** bottom causes the heat to wash over the ripples, following the curves. The greater area gives longer contact with the heat, provides a much larger area of iron to absorb and radiate heat. The result is a quicker oven, hotter from less fuel.

All our oven bottoms are heavy plates of cast gray iron which has the power to absorb great volumes of heat from the flues. These solid plates will not rust out, burn through or warp. Your bakings in them will always stand level. Bottom plates are porcelain enameled on the inside for quick and easy cleaning.

CHOICE OF GRATES

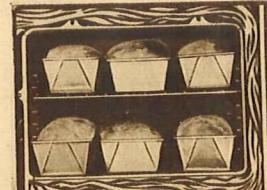
Your choice: Anthracite grate for hard coal; with wood plate. Or Duplex Grate for soft coal and wood.

BIG FIRE BOX

Holds fire amply large to bank over the longest night. Designed to give a hot fire, quick-heating but not wastefully large.

COOK-TOP GUARANTEED

Guaranteed 5 YEARS against warping, fire-cracking, or burning through. Heavy, reinforced, PERMANENTLY POLISHED.



Oven Thermometer

Cook book baking instructions are given in degrees F. That's how all our oven door thermometers read, too. This takes the guess-work out of baking. You can expect perfect baking results the FIRST time and EVERY time in a Kalamazoo oven . . . No more need to open the oven door to see how your bread or cake is coming along — and no more fallen bakings from chilling. You read on the outside exactly what the temperature is on the inside.



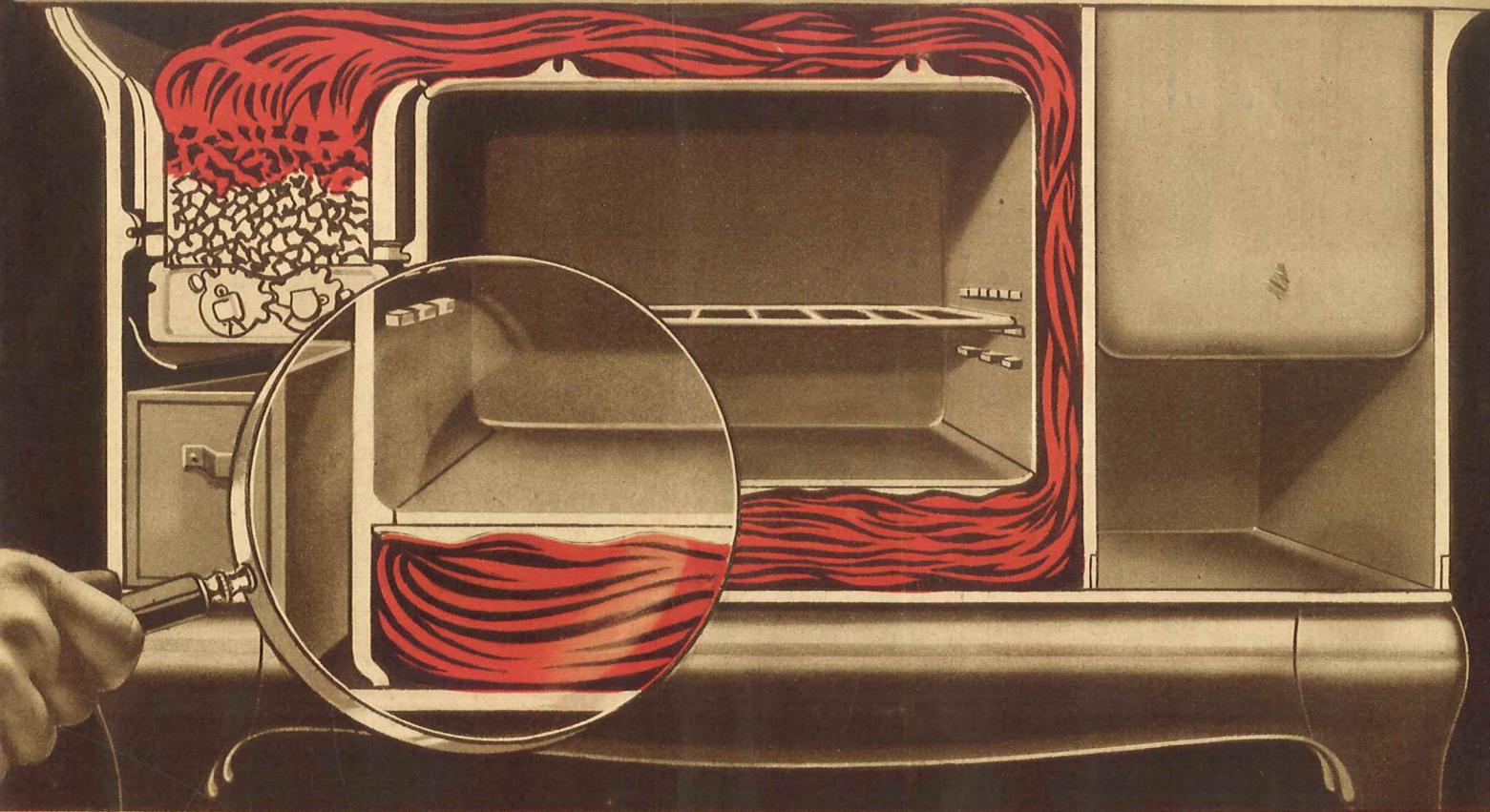
Tight, Fitted Doors

Drafts leaking into an oven cool it off unknown to you, make uneven temperatures, spoil many a baking. To prevent this, every Kalamazoo oven door is a solid iron frame, hand-fitted against another solid iron frame. Every care is taken to keep them air-tight and leakproof. All ovens are equipped with sliding racks of heavy-gauge welded wire. The rack adjusts to several positions, so that the housewife can bake on the oven bottom, near the bottom, in mid-oven or near the top—whichever she prefers. Pans, etc. slide easily on these racks without catching or tipping.

Prize Winners

Many famous cooks always use Kalamazoo ranges when cooking for competitions. At the recent "Century of Progress" World's Fair at Chicago, 21 OF THE COOKING AND BAKING PRIZE WINNERS USED KALAMAZOO RANGES.

YOU, TOO, CAN BAKE WITH THIS WONDERFUL OVEN OF CHAMPIONS



You Too, CAN BAKE IN THIS OVEN OF *Champions!*

**THESE FEATURES OF KALAMAZOO RANGES
MEAN BETTER COOKING, FASTER CLEANING
AND GREATER CONVENIENCE FOR YOU**



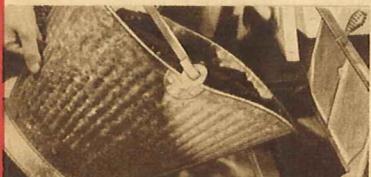
Reservoir Lifts Out

All reservoirs need to be cleaned. Ours lift out with 2 fingers. Scrub them in sink or dishpan. You don't have to tear the stove apart to get the reservoir out.



Polished Top

Smooth as a mirror, permanently colored and polished. Rub it clean in half a minute with a dry cloth. Or scrub it with soap and water. Throw away polish and brush.



Pouch Feed

Most models have this feature. Pour in coal without moving lids. Stands open, leaving 2 hands free. In other Kalamazos the entire left end section of top lifts, stands open on a ratchet while fueling.

Multiple Lid

Lets you put pots and pans of various sizes directly over the flame. NON-SCORCH LID on each range makes an ideal place to simmer or cook cereals, etc.

Ash Pan

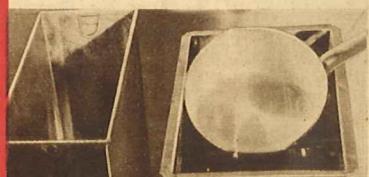
Slides easily in and out of deep ash pit. Chutes above it steer ALL the ashes into it, keep ash pit clean. Two handles for easy carrying.

Wide Reservoir

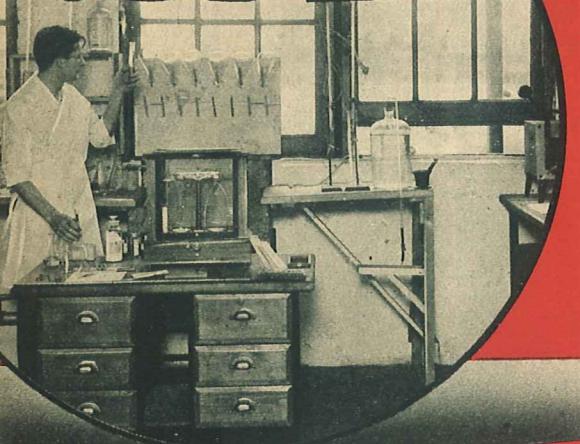
Picture shows how easily water can be dipped out of a Kalamazoo reservoir. Many others (as at left) are too narrow to admit a dipper.

Porcelain Enamel Cleans Easily

A quick wipe with a cloth will keep Kalamazoo double-coat porcelain enamel clean as new. Welded into the iron at tremendous heat, it is doubly strong, resists heat, chipping and discoloring.



YOU DON'T HAVE TO PAY A



THESE comparisons are TRUE comparisons of different ranges—made with testing laboratory exactness—absolutely true in every detail. Prices given are as of May-June 1935 when comparison was made. All these prices are higher today. We believe they will go still higher.

The ranges compared with Kalamazoo ranges were bought from reputable local stores in scattered towns at regular retail cash prices—JUST AS YOU MIGHT BUY THEM—then shipped to our factory, tested, torn apart, weighed, measured and inspected piece by piece.

The purpose of these comparisons is to PROVE for your profit and protection, that HIGHER PRICE does not necessarily mean HIGHER QUALITY. On these pages we prove that a Kalamazoo range offers you equal and *higher* quality, at a price many dollars lower because of our method of selling direct to you from the Factory. Although we have room here for only THREE Comparisons, similar comparisons based on our other stoves show equally startling results, equally wide margins of quality and economy.

Range "A" was bought May 27, 1935, at a prominent retail store in Springfield, Mass. Both ranges, compared below, are full porcelain enamel. Both have gas oven, gas broiler, 4-burner gas cook top, coal oven, 4-lid coal cook top.

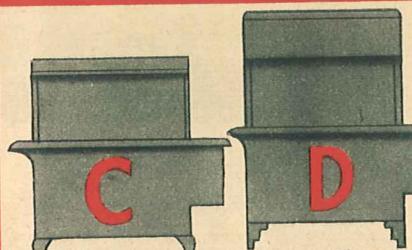


Comparison #1

Between a Kalamazoo IMPERIAL Combination Gas, Coal and Wood Range and Range "A," a similar Gas, Coal and Wood Combination Range of other make. *All prices as of May, 1935.



| Comparison | Range "A" | Kalamazoo Imperial Range Page 15 |
|---|--|--|
| Total Weight, Uncrated..... | 659 $\frac{1}{2}$ lbs. | 756 lbs. |
| Weight of Upper Section..... | 182 lbs. | 201 lbs. |
| Weight of Lower Section..... | 477 $\frac{1}{2}$ lbs. | 555 lbs. |
| Oven Size (Lower Coal Oven) Cubic Inches..... | 3,888 | 4,047 |
| Upper Gas Oven Size in Cubic Inches..... | 2,953 | 3,548 |
| Upper Gas Broiler Size in Cu. In. | 1,442 | 1,945 |
| Size of Firebox at Top of Linings..... | 15 $\frac{3}{4}$ " long 6 $\frac{3}{4}$ " wide | 16" long 8 $\frac{1}{2}$ " wide |
| Distance between Bottom of Grate and Ashpit Bottom..... | 8 $\frac{3}{4}$ inches | 9 $\frac{1}{2}$ inches |
| Thickness of Insulation in Upper Gas Oven..... | $\frac{3}{4}$ inch | 1 inch |
| Weight of Cooking Top less Section around Gas Burners..... | 55 $\frac{5}{8}$ lbs. | 82 $\frac{1}{2}$ lbs. |
| Weight of Firebox Linings..... | 5 Brick 1 Cast Iron 25 lbs. 12 $\frac{3}{4}$ lbs. | 6 Cast Iron 44 $\frac{3}{4}$ lbs. 14 $\frac{7}{8}$ lbs. |
| Weight of Grate Bars (2)..... | 18 $\frac{3}{8}$ lbs. | 23 $\frac{7}{8}$ lbs. |
| Weight of Grate and Grate Fittings, Complete..... | 3 $\frac{1}{8}$ lbs. | 4 $\frac{3}{4}$ lbs. |
| Weight of Lid or Cover..... | No | Yes |
| Coal Oven Top Insulated?..... | *\$197.00 | *\$118.15 |
| PRICE..... | | |



Comparison #2

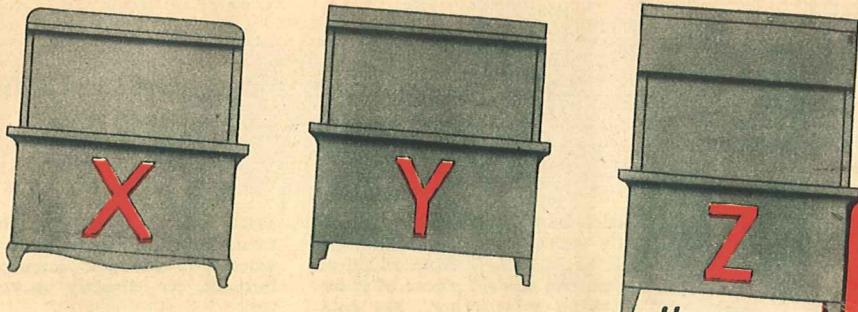
*All prices as of May, 1935

Between Kalamazoo PRINCE CAST IRON RANGE and
Range "C," purchased June 17, 1935 at a
retail store in Watervliet, Mich.
Range "D," purchased May 21, 1935 at a retail
store in Battle Creek, Mich.
All 3 stoves full porcelain enameled in color.



| Comparison | Range "C" | Range "D" | Kalamazoo PRINCE, as shown above. Also Page 22 | Percentage of Difference, Prince and "D" |
|--|--|-----------------------------------|--|--|
| Actual weight less high closet..... | 353 $\frac{3}{4}$ lbs. | 338 lbs. | 404 lbs. | 19% |
| Capacity firebox, cubic in. | 799 | 670 | 825 | 23% |
| Oven Dimensions.. | 17 $\frac{3}{4}$ " x 18" x 11 $\frac{7}{8}$ " | 16 $\frac{3}{4}$ " x 17" x 11" | 18" x 11" | 13% |
| Weight of oven front, back, top and bottom | 25 lbs. (steel) | 42 $\frac{1}{2}$ lbs. | 44 $\frac{7}{8}$ lbs. | 5% |
| Weight of Duplex Grate bars (2)..... | 14 $\frac{3}{4}$ lbs. | 7 $\frac{3}{4}$ lbs. | 17 lbs. | 110% |
| Weight of firebox linings .. | 33 $\frac{3}{8}$ lbs. | 18 $\frac{3}{4}$ lbs. | 25 $\frac{3}{8}$ lbs. | 38% |
| Weight of lid .. | 4 lbs. | 2 lbs. | 4 $\frac{3}{4}$ lbs. | 137% |
| Weight of main bottom. | steel (light) | 19 $\frac{3}{4}$ lbs. | 25 $\frac{7}{8}$ lbs. | 30% |
| Width of reservoir top opening..... | 7 $\frac{7}{8}$ in. | 5 in. | 8 $\frac{7}{8}$ in. | 77% |
| PRICE..... | *\$75.00 | *\$49.39 | *\$52.25 | 6% |

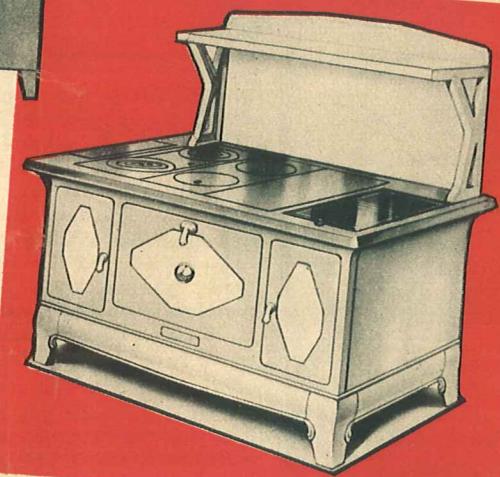
FANCY PRICE to get a Quality Range!



Comparison #3

Between the Kalamazoo PRESIDENT and 3 other Coal-Wood Ranges. All prices quoted below were prices paid in April and May 1935, when Comparison was made. Prices of all these stoves have risen since then. They will probably go higher.
 Range "X" bought at Fremont, Ohio, May 1, 1935
 Range "Y" bought at Huntington, Ind., May 5, 1935
 Range "Z" bought at Uniontown, Pa., April 29, 1935

All these ranges are full colored porcelain enamel. All were equipped with Reservoir and Utility Shelf, except Range Z, which had Reservoir and Warming Closet. Ranges X, Y and Z were bought of local dealers, at their regular retail cash prices.



| Comparison | RANGE X | RANGE Y | RANGE Z | Kalamazoo President as shown above. Also Page 18 |
|---|-------------|-----------------------------|------------|--|
| Actual weight, less closet or shelf uncrated..... | 359 lbs. | 486 lbs. | 457 lbs. | 525 lbs. |
| Firebox capacity in cubic inches..... | 896 | 952 | 1008 | 1122 |
| Actual oven dimensions..... | 18x17½x11½" | 18x18½x11½" | 18x18½x12" | 18x19x13" |
| Clearance in ashpit between grate and bottom..... | 8½" | 8½" | 8½" | 9½" |
| Oven Top Insulated?..... | No | No | Yes | Yes |
| Weight of oven sides, top and bottom..... | 43½ lbs. | 28⁵/₈ lbs. (sheet steel) | 57⁷/₈ lbs. | 58⁷/₈ lbs. |
| Grate and grate fittings, complete.. | 13 lbs. | 15¼ lbs. | 13⁵/₈ lbs. | 24 lbs. |
| Firebox linings complete..... | 23½ lbs. | 51½ lbs. | 41¾ lbs. | 50½ lbs. |
| Weight of lid (cover)..... | 2⁵/₈ lbs. | 4⁵/₈ lbs. | 4¹/₈ lbs. | 4³/₄ lbs. |
| Weight of cooking top complete.... | 55¹/₄ lbs. | 92¹/₈ lbs. | 82³/₄ lbs. | 92³/₄ lbs. |
| Capacity of ashpan in cu. inches.. | 396 | 426 | 510 | 519 |
| Width of reservoir top opening.... | 5½" | 6½" | 6½" | 8½" |
| Weight of Main bottom..... | 22⁵/₈ lbs. | 33⁷/₈ lbs. | 31 lbs. | 35¹/₄ lbs. |
| PRICE..... | * \$82.00 | * \$97.00 | * \$125.00 | * \$76.85 |

* Prices at Time Comparison was Made, May, 1935

WARM in winter...COOL in summer ...A Comfort and Joy the year 'round

KALAMAZOO'S BEAUTIFUL NEW

PILGRIM

Combination Coal, Wood and Gas Range
with TRIPLE PURPOSE OVEN

MANY a housekeeper has gladly gone to the expense of equipping her kitchen with TWO separate ranges to get the advantages and cooking facilities that this newest Kalamazoo—the ultra-modern Pilgrim—gives you IN ONE STOVE. With it you can enjoy the cool comfort of gas cooking on scorching summer days and the cozy room-heating warmth of a coal or wood fire every winter day.

The PILGRIM does double duty. It takes up only one stove's space. It costs only one stove's price. But it does two stove's work!

The PILGRIM'S outstanding feature is its ALL-PURPOSE, ALL-FUEL oven. When burning coal or wood, the oven is heated like all other Kalamazoo ovens. "It floats in flame." The flame sweeps over, around and under the oven through specially designed flues, heating it evenly and quickly. The heavy porcelain enamel iron oven Bottom Plate is a regular storehouse of heat, which it radiates steadily into the oven.

But in a moment you can transform this coal oven into an efficient, air-insulated gas oven or gas broiler!

Just take the big square gas burner out of the handy drawer below the oven. If you are baking or roasting, slip it into the grooves near the oven BOTTOM. Slide it into place. It makes its own gas-connection automatically—leakproof. If broiling, slide the same burner into the oven TOP grooves and slip the special porcelain enameled drip-pan into the regular oven-rack tracks. It's all done in 15 seconds or less.

A Big Oven, Too

The Pilgrim oven is 18 inches wide and 19½ inches deep, will hold your largest roaster. Or if you are baking bread or cake, there is a level sliding

rack to make even more room for extra loaves or cake tins. It heats evenly from all sides; you can use all parts of it for baking or roasting. No cold corners. Automatic ventilator removes excess moisture, keeps the oven air fresh. Outside door thermometer tells oven temperature at a glance. The oven bottom is porcelain enameled, you can clean splatter or spill-over in a jiffy. Non-slam spring on oven door. Ripple bottom saves fuel. We supply an oven rack of welded wires adjustable to 5 positions; also an oven drip pan with gravy well and wire broiler rack.

easily burned foods . . . Next is a smooth, solid French Top or griddle where you can cook pancakes, hamburgers, etc. directly on the stove top.

On the right side is the 4-burner Gas Cooking Top with AUTOMATIC LIGHTING—no need for matches or pilot light; just turn the handle and the burner lights. These new burners give a quick torch-light flame, require less gas and are easily cleaned. They are round in shape and so placed that they avoid spill-over and clogging. Gas grates over burners are porcelain enameled for easy cleaning.

Lots of Storage Space

Below the gas cooking top is a sliding drip pan of porcelain enamel. Below that is a roomy storage or warming compartment 8 inches wide, 20 inches deep, 17½ inches high, with a sliding rack. Stove may be ordered with additional Warming Closet above the Cook-Top—or with the popular Utility Shelf. The big drawer below the oven makes another handy place for storing cooking dishes and utensils.

Size of Cooking Top, 42 inches long, 24½ inches wide. Shipping weight, 680 pounds. Waterfront \$4.75 extra. Robertshaw Oven Heat Control shown in pictures on page 13 is not standard equipment. \$11.90 extra installed in stove. Stoveboard \$3.25 extra. Dockash or duplex grates—burns any fuel. Can be equipped for Pyrofax or other bottled gas.

Colors and Order Numbers

PILGRIM is offered in Ivory with Green Trim as shown in the larger picture and in Ivory with Tan Trim as shown below. Order numbers are:

Ivory and Green L-917
Ivory and Tan L-918

ORDER BLANK, Page 36

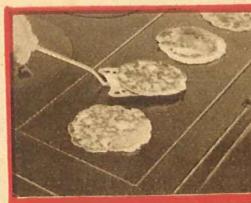
| Ship- ping Weight | OVEN SIZE | | | FIRE BOX SIZE | | | COAL TOP Inches | GAS TOP Inches | Height to Cook Top | Height to Top of Closet | Size Pipe Collar | PRICE WITH UTILITY SHELF | | PRICE WITH WARMING CLOSET | |
|-------------------------|-----------|------|------|---------------|------|------|-----------------------|----------------------|--------------------------|-------------------------------|------------------------|-----------------------------|----------|------------------------------|----------|
| | Wide | Deep | High | Wide | Deep | Long | | | | | | Cash | Credit | Cash | Credit |
| 680 lbs. | 18 | 19½ | 14 | 9 | 10 | 18 | 19½ | 24½x22 | 24½x20 | 32½ | 61 | \$103.95 | \$114.35 | \$108.70 | \$119.55 |



Above—Picture No. 1, Baking with the oven heated by a coal or wood fire . . . Picture No. 2, Preparing to cook with gas; taking Gas Oven Burner from Utility Drawer under the oven . . . Picture No. 3, Sliding Burner into TOP of oven, for gas BROILING . . . Picture No. 4, Sliding Burner into BOTTOM of oven for gas ROASTING or BAKING.



Ash pan has handles, slides easily. Chutes above steer all the ashes into it.



Multiple-section lid lets you heat pans of various sizes directly over the flame.



Cook pancakes, hamburgers, etc. directly on this "Griddle top." Lifts out to clean.

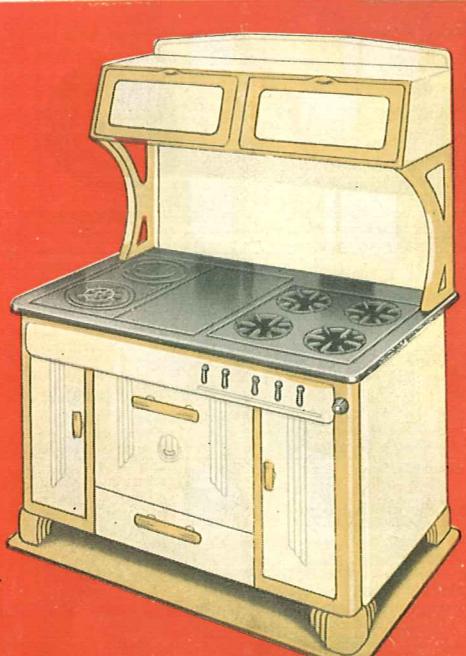
\$103⁹⁵
Cash

With Utility Shelf

FREIGHT PAID

\$7 DOWN

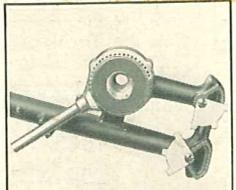
\$8 A Month



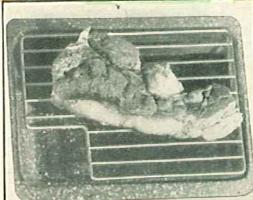
← This illustrates the Pilgrim Range with Warming Closet.



New "Radio Type" gas cock shows how high flame is turned. Gas lights automatically when you turn it on... no match to light, no "pilot" button to push.



New "flame focusing" burner gives inner and outer rings of flame. All the heat concentrates under the cooking dishes. Note gas-saving, air-mixing valves.

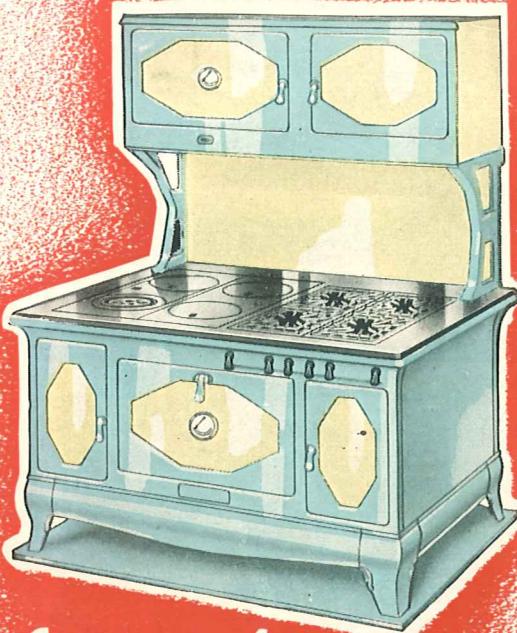


Porcelain enamel drip pan and wire rack—ideal for broiling steaks or chops.



Right: Gas top lifts out for quick washing—easy to clean.





CHOICE OF 4 COLOR COMBINATIONS



Modernize Your

THE IMPERIAL COMBINATION RANGE

**Burns Coal, Wood, Coke and Gas—2 Ovens—
Separate Gas Broiler—8 Cooking Holes**

THE Imperial is a big and complete Combination Gas, Coal and Wood Range in handsome cabinet design. It has two ovens—one gas, one coal—two cooking tops with 4 lids for coal and 4 high-power gas burners—a 16-inch gas broiler for steaks and chops—a closet below the gas cooking top where you can store pots and pans or keep dishes hot. It carries the strongest guarantee of satisfaction that can be written.

The IMPERIAL is as fine a Combination Range as you will find ANYWHERE at ANY price. Priced far below other stoves of equal quality because you buy it direct-from-the-factory at the Factory Price. HI-TEST Gray iron and steel from top to bottom, it weighs 860 lbs. Panels are of Enamored Armco Ingot Iron. The Porcelain Enamel is *double and triple coat*—as easy to clean as a China Dish.

Coal Oven "Floats in Flame"

Read page 8 for full description of the "Oven that Floats in Flame" and the new Ripple Oven Bottom. There's a door thermometer in each oven, coal oven ventilator, sliding steel wire rack, leak-tight lap joints. Coal Oven is generously large—18 in. wide, 19 in. deep, 12 in. high.

19-inch Gas Oven and Separate Gas Broiler

Gas Oven and the entirely separate Gas Broiler are in the Cabinet top. Oven is fully insulated with Therminol, and heated by large square burner beneath baffle plates which spread the heat evenly; has Porcelain Enamored linings, easy to clean. Sliding Rack. Broiler has sliding, granite-finished, porcelain enameled drip pan with wire broiling rack. Height to top of gas oven and broiler 5 ft., 5½ in. from floor.

Heavy Grates and Fire Linings

Grates and Fire Box linings, the parts that "take the punishment," we make *extra thick* and *extra heavy* of HI-TEST gray iron. The Imperial Grate weighs 23 lbs. Each end lining, almost a half inch thick, weighs 10 pounds, side linings 8 pounds apiece, center fire back 5½ pounds. Over 55 pounds of cast iron in the fire box linings alone!

Can be furnished with fire brick linings for anthracite coal if desired. Specify on Order Blank, which is on page 36.

Guaranteed Cooking Tops

The top is permanently polished, reinforced, warp-proof, guaranteed for 5 years. Four circular gas burners spread a hotter flame more evenly over the bottoms of your round utensils. Can be used for either Manufactured or Natural gas. Burners LIGHT AUTOMATIC.

ICALLY when you turn on the new "radio control" gas valves. There is no extra charge for this great feature. Patented air mixers cut down the gas burned and give more heat.

Features on Pages 8 and 9

Furnished with Duplex Grate if you burn coke, soft coal, or wood—or an Anthracite Grate for hard coal. Water Front, \$4.75 extra. Metal Floor Board, \$3.75 extra. Robertshaw gas Oven Heat Regulator \$11.90 extra.

24 Hr. Shipment from Kalamazoo, Mich.; Utica, N. Y.; Akron, O.; Springfield, Mass.; or Harrisburg, Pa., whichever is nearest you.

Overall Size Cooking Top, 48 inches long, 25½ inches wide. Pipe Collar takes either 6 or 7-inch pipe. Four 8-inch lids: Height Cooking-Top 31 inches.

Burns hard coal (anthracite), soft coal, coke, wood; manufactured natural or bottled gas. Be sure to specify on order blank what kind of gas you use, manufactured or natural.

ORDER BLANK, PAGE 36

Colors and Order Numbers

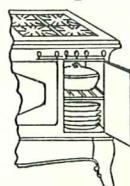
| | |
|----------------------|--------|
| Green and Ivory..... | L-2172 |
| Tan and Ivory..... | L-2173 |
| Gray and White..... | L-2174 |
| Blue and Ivory..... | L-2175 |

Easy Fueling



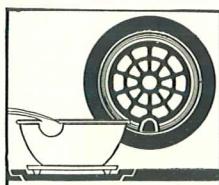
Concealed lever raises entire left cooking-top panel. A ratchet holds it open, so you can use both hands to manage the coal scuttle, making it easy to put in fuel.

Warming Closet



To the right of the oven is a roomy closet where you can heat plates, keep prepared dishes warm, store cooking utensils. Fitted with sliding wire rack.

Non-Scorch Lid



This gives you a slow-cooking lid for simmering or for cooking oatmeal and other cereals. A push with your lifter raises it into simmering position as shown in the drawing below.

Thermometers

With accurate thermometers in both oven doors you can always tell the temperature inside without danger of cooling the oven by opening the door. This prevents ruining your bakings, while assuring perfect results.

Kitchen

\$121⁴⁵
Cash
FREIGHT PAID

On Terms
\$8 DOWN
\$10 A Month

30 Days'
FREE TRIAL



Shipping weight **860** pounds



| COAL OVEN (in.) | | | GAS OVEN (in.) | | | GAS BROILER (inches) | | | COOK TOP (inches) | | | FIRE BOX (inches) | | | | HEIGHT (in.) | | PIPE COL. | SHIP. | CASH | CREDIT | CREDIT |
|-----------------|------|------|----------------|------|------|----------------------|------|------|-------------------|------|------|-------------------|------|--------------|----------|--------------|-----------|-----------|----------|----------|-----------------------|--------|
| Wide | Deep | High | Wide | Deep | High | Wide | Deep | High | Long | Wide | Wide | Deep | Long | Wood Lengths | Cook Top | Gas Oven Top | LAR (in.) | WT. LBS. | Price | Price | Terms | |
| 18 | 19 | 12 | 19 | 16 | 12 | 16 | 13 | 12 | 48 | 25½ | 9 | 10½ | 18 | 19½ | 31 | 65½ | 6 or 7 | 860 | \$121.45 | \$133.55 | \$8 DOWN \$10 Monthly | |

The
with

THE

\$76⁵⁰
Cash
**FREIGHT
PAID**

Oven Size
Wide... 20"
Deep... 20"
High... 13"
Six
9-inch Lids



ON CREDIT
\$5 DOWN,
\$6 Monthly



BURNS HARD
COAL (Anthracite)
SOFT COAL, COKE,
LIGNITE and WOOD

Order Numbers
Green and Ivory . L-48712
Tan and Ivory . L-48715
Gray and White. L-48716
Blue and Ivory . L-48717



Range With
Console Back

| COOK TOP Inches | | FIRE BOX Inches | | | | HEIGHT Inches | | Pipe Collar (in.) | Ship. Wt. Lbs. | Prices, with Console Back | | Prices, with Utility Shelf | | Prices, with Warming Closet | | | | | | | |
|--------------------|----------------------|--------------------|------|------|---------------|------------------|---------------|-------------------------|----------------------|---------------------------|----------------|----------------------------|----------------|-----------------------------|----------------|---------|---------|---------|---------|---------|---------|
| With Reservoir | Without Reservoir | Wide | Deep | Long | Wood Lgth. | Cook Top | Closet Top | | | No Reservoir | With Reservoir | No Reservoir | With Reservoir | No Reservoir | With Reservoir | | | | | | |
| 47 x 27 | 38½ x 27 | 9½ | 10 | 18 | 21 | 30½ | 61 | 6 or 7 | 595 | \$60.45 | \$66.50 | \$68.50 | \$75.35 | \$64.50 | \$70.95 | \$72.65 | \$79.90 | \$68.40 | \$75.25 | \$76.50 | \$84.15 |

Famous Big Kalamazoo Range the OVERSIZE 20" OVEN **EMPEROR**

COAL AND
WOOD
RANGE

Cast Iron
Coal and
Wood Range
Burns
21 Inch Wood

**EXTRA BIG
OVEN**
20 INCHES WIDE
20 INCHES DEEP
13 INCHES HIGH

30 DAYS
HOME
TRIAL
Choice of
4 Colors

YOU know that the heart of any range is the oven. This one is justly famous because it "floats in flame." Read on page 8 about this marvelous oven, and the amazing new Ripple Oven Bottom and what it does to improve your baking.

The Emperor oven is extra roomy 20" wide, 20" deep, 13" high, with *porcelain enameled oven bottom*. Non-slam oven door and a door thermometer which lets you know the heat inside without opening the door. Leakproof, ventilated, adjustable rack, tight fitting door—read all about it on page 8.

The Emperor weighs 595 lbs. There's weight where weight counts most—in the Fire Box, Grates, Cooking Top.

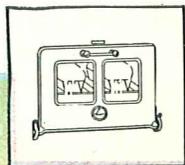
Test the Emperor for 30 days FREE in your kitchen and you'll agree with well over 100,000 others that it is the greatest value ever. You can't beat its heavy cast-iron quality—you can't equal its low Factory Prices.

Easy to Clean as a China Plate
Order your Emperor in your favorite color combinations—Green and Ivory, Tan and Ivory, Gray and White, or Blue and Ivory. Nowhere else are you offered such a selection. The Porcelain Enamel is as smooth and lustrous as finest China-ware. It is double strength—2 coats fused onto flawless castings at a temperature of 1200°.

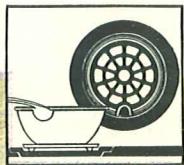
New Type Emperor Range with New Console Back, without Reservoir only \$60.45. Emperor Range with Utility Shelf and Reservoir any color combination now only \$72.65. Emperor Range with Warming Closet and Reservoir any color combination only \$76.50. Above prices are cash; see page 16 for credit prices. See pages 26, 27 and Back Cover for other prices of Emperor Ranges in Black Porcelain Enamel and in Plain Black Iron finishes.

READ PAGES 8 and 9 for illustrated descriptions of many FEATURES of Kalamazoo ranges. ORDER BLANK ON PAGE 36.

Just Look at These Features



Glass Oven Door, for only \$2.50 extra; watch progress of baking from outside.



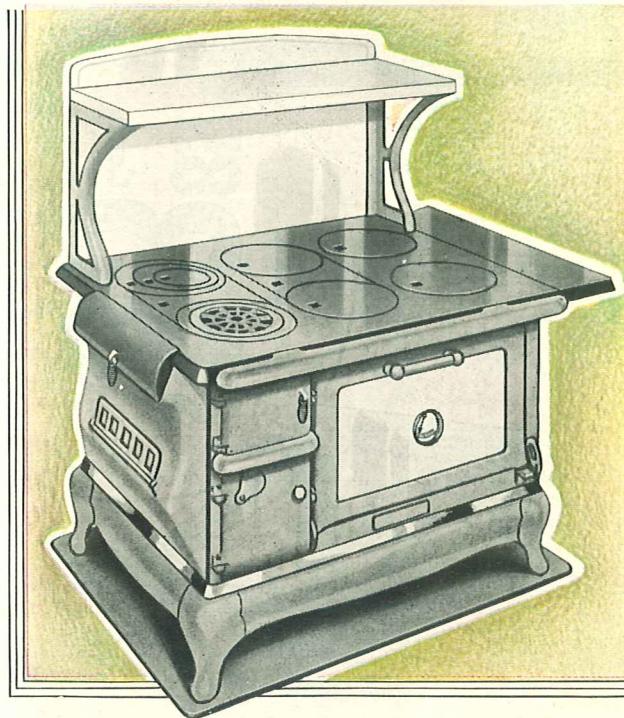
New non-scorch lid will withstand hardest usage. Cook cereals without burning.



Copper Reservoir, capacity 30 quarts, heated direct from fire, will boil water.

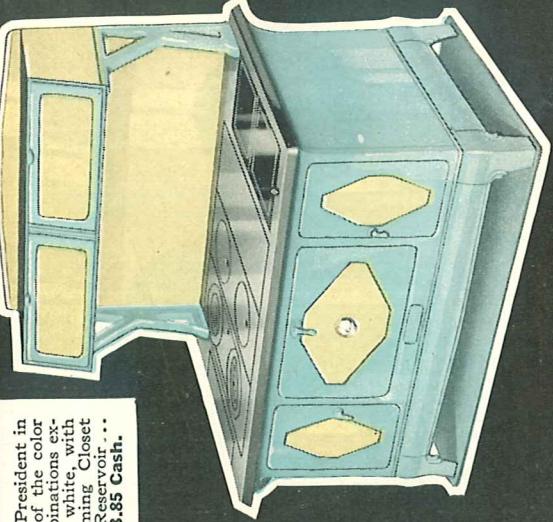


Pour coal on fire without removing lids through big POUCH FEED.

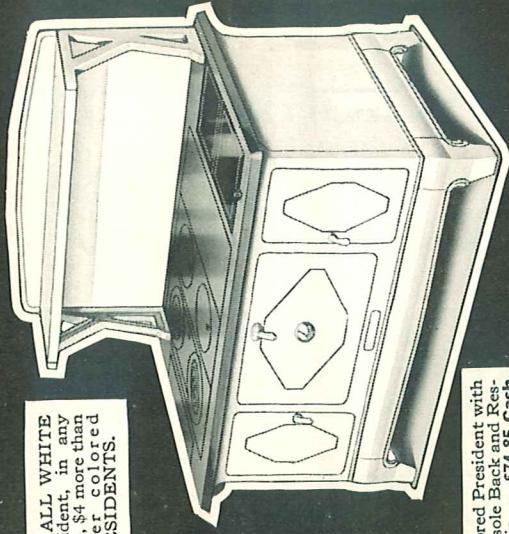


Above illustrates range with utility shelf less reservoir.
Below illustrates range with warming closet and reservoir.

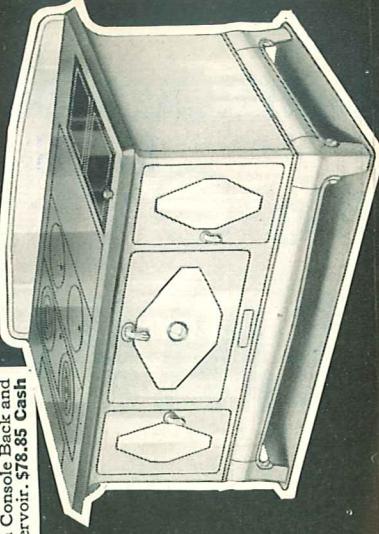




The President in
any of the color
combinations ex-
cept white, Closet
and Reservoir . . .
\$83.85 Cash.



The ALL WHITE
President, in any
style, \$4 more than
other colored
PRESIDENTS.



Colored President with
Console Back and Res-
ervoir . . . \$74.85 Cash
WHITE President
with Console Back and
Reservoir. \$78.85 Cash

EXACTLY
as Pictured

**\$6 DOWN
\$7 A Month**
\$83.85 Cash
**FREIGHT
PAID**

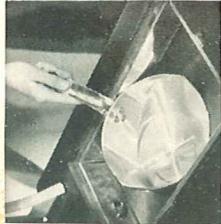


THE President

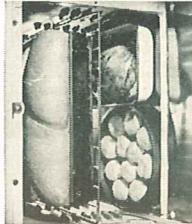
THE COOKING RANGE OF *Champions!*



Mrs. V. S. Hanft of Iowa won 222 ribbons and \$487 in prize money in a single season. She uses a President range.



You can dip water easily out of the reservoir because its mouth is wide enough for a big dipper or a two quart sauceman.



A big oven heated evenly in all parts, ample room for the baking and roasting requirements of a large family.



Top is PERMANENTLY POLISHED, smooth as a mirror. Rubs clean with a cloth. Never any blacking or polishing.



Reservoirs accumulate dirt. Kalamazoo reservoir lifts out of stove with two fingers. You can scrub it CLEAN at the sink.



**THESE FEATURES
SAVE WORK!**



All Kalamazoo Ranges bear the seal of the Good Housekeeping Institute—a sure sign of quality.



CAST IRON COAL AND
WOOD RANGE IN 5 COLOR
COMBINATIONS AND 3 STYLES

Guaranteed
5 years.
Heat treated at
1200° Fahrenheit.
No polishing necessary.
Specially designed non-scorch
lid. Also multiple lid. Entire left
panel of cooking top lifts on a ratchet,
making it easy for you to put fuel on
the fire. There is also a regular pouch
fed that can be used without lifting
the cooking top. Read pages 8 and 9
for OTHER FEATURES.

round cooking top. Entire top, including French Top, round lids and anchor plates of highest grade gray iron guaranteed for 5 years. Permanently polished. Heat treated at 1200° Fahrenheit. No polishing necessary. Specially designed non-scorch lid. Also multiple lid. Entire left panel of cooking top lifts on a ratchet, making it easy for you to put fuel on the fire. There is also a regular pouch fed that can be used without lifting the cooking top. Read pages 8 and 9 for OTHER FEATURES.

Burns Any Fuel

Your choice of Duplex or Anthracite Grate. If you burn anthracite coal and desire brick fire linings instead of our regular heavy cast iron linings, they can be furnished at no additional cost; be sure to specify on your order blank. Fire Box has extra heavy linings which may be lifted out. With end linings removed wood 19½" long can be burned. Burns hard coal, soft coal, wood, lignite, cobs. Water Front to supply constant hot water, only \$4.75 extra. This is a hollow casting that takes the place of the fire box front-lining and supplies abundant hot water for a pressure boiler." Metal Range Board Porcelain Enamel to match your stove and protect your floor covering, only \$3.25 extra.

Shipment from nearest warehouse—Kalamazoo, Mich.; Utica, N. Y.; Akron, Ohio; Springfield, Mass., or Harrisburg, Pa.—whichever is nearest. This, together with 24-Hour Delivery gives you very prompt delivery. Fast shipments are now amazingly fast. 30 DAYS FREE TRIAL GUARANTEES YOUR SATISFACTION.

YOUR CHOICE OF 5 COLORS

| | | |
|------------------|------------|--------|
| Gray and White | | L-4623 |
| Green and Ivory | | L-4624 |
| Tan and Ivory | | L-4625 |
| Blue and Ivory | | L-4626 |
| White—All Models | \$4 extra. | L-4627 |

Notice the single flat heavy casting of finest iron at the right of the round cooking holes. We call it the French Top and you can cook directly on it. It can be removed just as easily as the

French Top; Non-Scorch Lid

Notice the single flat heavy casting of

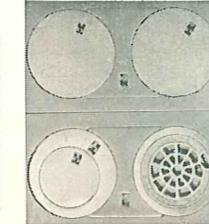
The real secret of the President's success as a maker of champions lies in its marvelous oven that "floats in flame." This oven, together with the new ripple oven bottom, is fully described on pages 8 and 9. Quick heating, fuel saving, it is 18" wide, 19" deep, 13" high, with square corners—every cubic inch can be used for baking. High oven temperature gives you quick searing—retaining at least 15% to 20% more juices in your meats. Ventilator keeps oven fresh and dry, removing all odors and moisture. Porcelain enameled oven bottom is easy to keep clean.

Extra Weight, Extra Iron
The PRESIDENT is built up from selected castings of our special formula HI-TEST iron, with paneling of famous Amico Ingot iron. There are approximately 650 pounds of actual iron in the range—which means great strength in every part and added long years of service.

The entire surface is double coat porcelain Enamel, actually welded right into the iron itself at 1300° F. temperature. This glossy surface can be cleaned in a moment with a damp cloth—as easily as cleaning a china dish. It keeps its newness, year after year.

Wide Copper Reservoir

The 30-quart reservoir is all copper, tinned inside. Cannot rust or corrode. All



Big Pouch Feed stands open without holding, leaves both hands free to pour coal out of the scuttle on to the fire.

| Lids | Cook Top | Height (In.) | Fire Box (Inches) | | | Console Back | Console Back | U.H. Shelf | U.H. Shelf | Warm Closet |
|------|----------|--------------|-------------------|--------|-----|--------------|---------------|-------------|---------------|---------------------------------|
| Size | Long | Wide | Cook | Closet | Top | No Reserv'r | With Reserv'r | No Reserv'r | With Reserv'r | Credit |
| 8 | 48½ | 25¾ | 31 | 60 | 9 | 10 | 18 | 19½ | 6 or 7 | 650 |
| | | | | | | 572.60 | 579.80 | 574.85 | 582.35 | \$78.95 \$86.85 \$81.10 \$89.10 |
| | | | | | | | | | | \$82.50 \$90.75 \$83.85 \$92.45 |

Shown above is the PRESIDENT with Warming Closet top, porcelain enameled in Tan with Ivory Panels. Above at right are shown (1) the same range in Blue and Ivory, (2) the ALL WHITE President with the Utility Shelf, (3) the Gray and White President with CONSOLE BACK.

You can order any of the 5 colors with any of the 3 Back styles.

THE



OVEN
18" Wide
19" Deep
13" High

Terms
\$5 DOWN
\$6 Monthly

Ship. Wt.
575
lbs.

Floor
Space
Needed,
48" x 30"
Burns
Hard
Coal,
Soft Coal,
Coke,
Wood or
Lignite

Colors and Order Numbers

Gray and White..... L-2623
Tan and Ivory..... L-2625
Green and Ivory..... L-2624
Blue and Ivory..... L-2626

ORDER BLANK,
Page 36



| Lids | Oven Size (In.) | | |
|------|-----------------|------|------|
| Size | Wide | Deep | High |
| 8 | 18 | 19 | 13 |

| Cook Top | Fire Box (Inches) | | | Height (In.) | Reservoir (Qts.) | Pipe Collar (In.) | Prices with Utility Shelf | | Prices with Warming Closet | | | | | | | | |
|----------|-------------------|------|------|--------------|------------------|-------------------|---------------------------|------------|----------------------------|---------|---------|---------|---------|---------|---------|---------|---------|
| | Long | Wide | Wide | Deep | Long | Wood Lengths | Cook Top | Closet Top | Cash | Credit | Cash | Credit | | | | | |
| 47 1/4 | 25 3/4 | 9 | 10 | 18 | 19 1/2 | 31 | 61 | 30 | 6 or 7 | \$70.85 | \$77.90 | \$73.45 | \$80.80 | \$75.90 | \$83.50 | \$77.85 | \$85.80 |

LIBERTY

Fast Heating, Quick Baking STEEL and IRON RANGE

Built for Enduring Strength on a Sturdy Base and Framework of Finest Cast Iron

THIS range was designed by thousands of housewives. They told us they liked the Cabinet style, and out of this request was born the beauty of the Liberty's clean, simple lines. They wanted the quick heating and quick cooking of steel, combined with the solid, 4-square strength of Hi-Test Alloy iron—and we gave it to them. They wanted color to brighten their working hours, so we offered them a choice of 4 beautiful color combinations to harmonize with any kitchen color scheme. They asked for easy cleaning, and we clothed the Liberty from top to toe in DOUBLE-THICK Porcelain Enamel that wipes spotless with one swish of a cloth.

"Lots of working room," they demanded—and so we gave them a big unobstructed top more than 2 feet deep and nearly 4 feet long, and a Warming Closet or Utility Shelf the FULL LENGTH of the stove. They asked for a copper reservoir to heat their water faster and that they could lift out and scrub at the sink—for a BIG Pouch Feed so they could POUR the coal onto the fire direct from the scuttle—for an Oven Door Thermometer that would tell actual degrees—for a special lid that would cook oatmeal in a saucepan without sticking and scorching. All these things we gave them in this big Liberty range.

18" Oven "Floats in Flame"

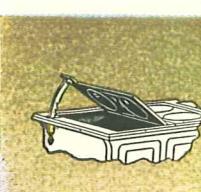
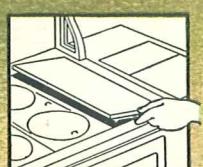
"Most important of all, give us a fast, even-baking OVEN." So we put into the Liberty the famous Kalamazoo "OVEN THAT FLOATS IN FLAME!" On page 9 you can see how the flues carry the fire's heat to every side of it—how top, side walls and bottom are heated at once and evenly—how the scientific NEW RIPPLE BOTTOM presents a greater heat-absorbing area, gives greater fuel economy. You will read, too, how the lapped-and-locked seams of the oven walls prevent any fire gases from leaking inside; and how the ventilator constantly removes moisture and cooking odors, keeping the air of the oven fresh and sweet. No wonder so many Blue Ribbons from State and County Fairs hang proudly in Kalamazoo Kitchens. This Liberty Oven is ROOMY, 18 inches wide, 19 inches deep, 13 inches high. There are 1,646 square inches of wall constantly radiating heat into the oven, so you can bake in any part of it.

Ratchet holds whole end open for easy fueling.

Handy Warming Closet below Reservoir.

Stove without reservoir has larger closet with sliding shelf.

French Top lifts off.



\$77⁸⁵
Cash
\$5 DOWN
\$6 A Month

FREIGHT PAID

Enamel Inside and Out

A feature that distinguishes the Liberty above other ranges: it is porcelain enameled *inside* and *outside*, which means that the steel can never rust out—an expensive but valuable feature, real "hidden quality." The oven, too, is enameled on the inside, making it very easy to keep spotlessly clean.

Polished Top

Throw away your stove blacking! The Liberty's top is polished to a permanent satin finish here at the factory. The design of this top is very special—four 8-inch round lids, and a French Top Section, 7 inches wide. Can be removed for easy cleaning.

Copper Reservoir

Copper costs more, but is the best heat conductor, heats water fastest, keeps it clean. That's why we use it. Heavily tinned on the inside. The Liberty reservoir is leakproof, holds 30 quarts. Opening is wide enough to use a big dipper or quart saucepan. Below reservoir is a plate-warming cupboard. (If you order the Liberty *without* reservoir this cupboard is higher, and instead of reservoir covers your range has a flat top giving additional working space.) See pictures below.

Fire-Box, Grates, Etc.

Fire-box is proportioned to hold fire over night, and to get the greatest heat from small amount of fuel. Your stove will be specially equipped with the correct grate to burn the fuel you use: hard coal, soft coal, coke or wood. Grate BARS of finest iron are very heavy, weighing 23½ pounds. Cooking-Top lids will not warp because they are reinforced, and of very heavy iron. Compare the "feel" of them with any other lids. Choice of 3 top styles—the two-door Warming Closet, the Utility Shelf, or New Console Back, pictured and priced at the right. A Water Front to supply hot water for a boiler, \$4.75 extra. Metal Range Board to match the stove, \$3.25 extra.

30 Days' Free Trial

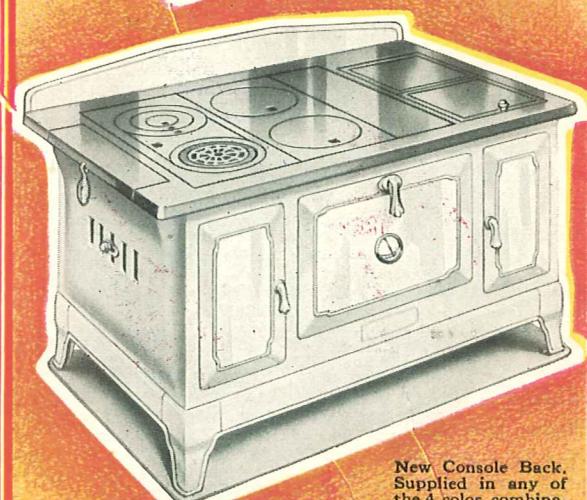
The way to be sure is to try the Liberty *in your own kitchen* on 30 days free trial. Then if you don't want to keep it, send it back and we will return any money you have paid us, also freight charges BOTH WAYS. Order Blank, page 36. 24 Hour shipment from factory at Kalamazoo, Mich. or warehouses in Utica, N. Y., Akron, Ohio, Harrisburg, Pa., or Springfield, Mass.



Tan and Ivory with the UTILITY SHELF and Reservoir



Popular Green and Ivory, With Warming Closet and Reservoir



New Console Back, Supplied in any of the 4 color combinations.

With Reservoir Cash \$68.25 Credit \$75.05

Without Reservoir Cash \$66.25 Credit \$72.90

"It Makes the Whole



This
Stove Once
Sold for \$85.00

| Oven Size (Inches) | Cook Top (Inches) | | | |
|-----------------------|----------------------|------|-------------|-----------|
| Wide | Deep | High | With Resrv. | No Resrv. |
| 18 | 18 | 11 | 42½x26½ | 34x26½ |

Colors and Order Numbers

Gray and White. L-98112
Green and Ivory. L-98115
Tan and Ivory.... L-98116

18-INCH OVEN

"That Floats
In Flame"



Shipping
Weight

500 lbs.

Picture Below Illustrates Console Back,
Without Reservoir.



| Fire Box (Inches) | | | | Height (Inches) | | Prices with CONSOLE BACK | | | | Prices with UTILITY SHELF | | | | Prices with WARMING CLOSET | | | |
|----------------------|------|------|-------------|--------------------|------------|--------------------------|----------------|--------------|----------------|---------------------------|----------------|--------------|----------------|----------------------------|----------------|---------|---------|
| Wide | Deep | Long | Wood Lgths. | Cook Top | Closet Top | No Reservoir | With Reservoir | No Reservoir | With Reservoir | No Reservoir | With Reservoir | No Reservoir | With Reservoir | No Reservoir | With Reservoir | | |
| 8½ | 9¼ | 16 | 19½ | 30½ | 61 | \$45.85 | \$50.45 | \$52.05 | \$57.20 | \$48.90 | \$53.80 | \$55.15 | \$60.65 | \$52.05 | \$57.20 | \$57.75 | \$63.55 |

Kitchen BRIGHTER" THE PRINCE

Cast Iron Range With 18-Inch Oven

\$57⁷⁵
Cash

FREIGHT PAID

**\$5 DOWN and
\$5 A Month**

AT these amazingly low Factory Prices this is the best opportunity we know of to get a range of TOP QUALITY at so little cost. Slightly smaller in size than other Kalamazos, the PRINCE is their FULL EQUAL in quality, baking and cooking performance, sturdy strength—in every way. PRINCE design and quality have stood the test of years. PRINCE owners are numbered in the tens of thousands—and new thousands are buying it every year. Beauty fit for the finest kitchen—a range to use with joy and to show your neighbors with pride. Three cheerful colors to choose from in glassy smooth Porcelain Enamel. Or, at even lower prices, in plain black finish. (See page 26.)

Top Guaranteed 5 Years

Medium size, yet ample for the cooking needs of the average family. Six cooking lids; square-cornered 18-inch oven; 26-qt. copper reservoir; Cook-Top 42½ inches long including reservoir, or 34 inches long without reservoir. All castings moulded in our own foundry from finest iron. Panels of Armco Steel. Porcelain Enamel is DOUBLE thick, double strong. Permanently polished top is guaranteed for 5 years. Cook top to floor, 30½".

Oven a Prize-Winner

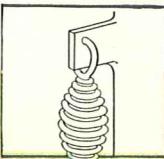
The oven, heated on all sides, literally "FLOATS IN FLAME." It bakes fast and evenly because it heats fast and evenly. RIPPLE OVEN BOTTOM absorbs more heat from your fire, adds to your cooking skill, assures bakings always delicious, roasts always juicy. PLEASE BE SURE TO READ ON PAGES 8 & 9, THE FULL STORY OF THIS MARVELOUS LEAKPROOF, VENTILATED, PRIZE-WINNING OVEN, with its bottom plate Porcelain Enamelled for quick and easy cleaning.

ORDER BLANK ON PAGE 36

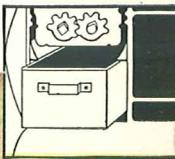
Aids to Better and Easier Cooking



Pouch Feed stands open while coal is put in fire.



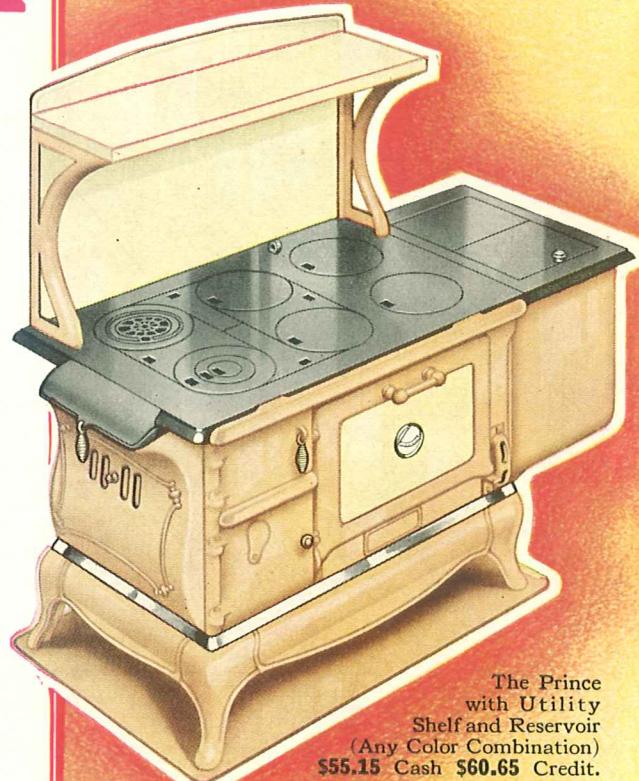
Hollow Handle is cool; prevents burning fingers.



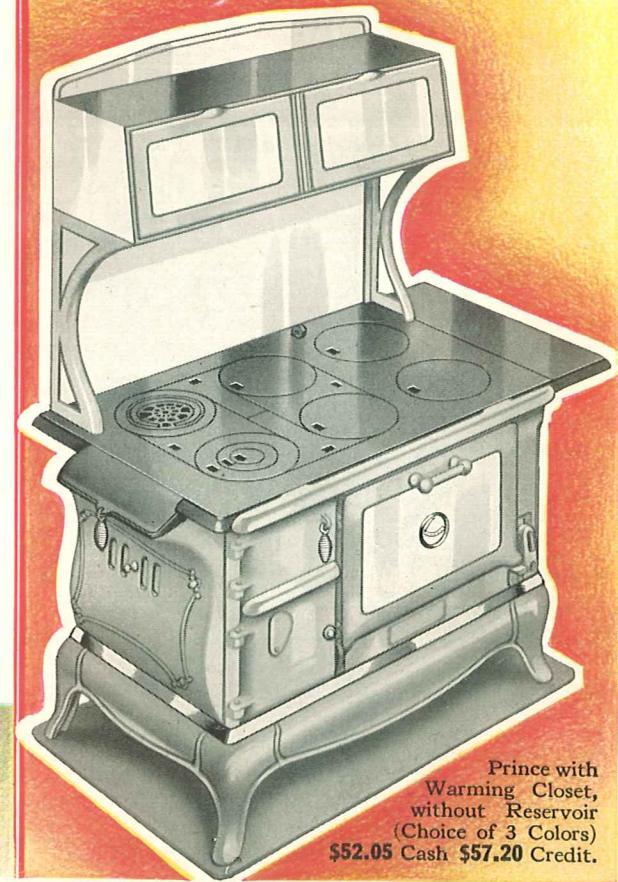
Ash pan has handle and steel bail for easy carrying.



Special lid for simmering cereals, etc. without scorching.



The Prince
with Utility
Shelf and Reservoir
(Any Color Combination)
\$55.15 Cash **\$60.65** Credit.



Prince with
Warming Closet,
without Reservoir
(Choice of 3 Colors)
\$52.05 Cash **\$57.20** Credit.



18-INCH OVEN

"That Floats
In Flame"

MAYFLOWER

\$67⁶⁵
Cash

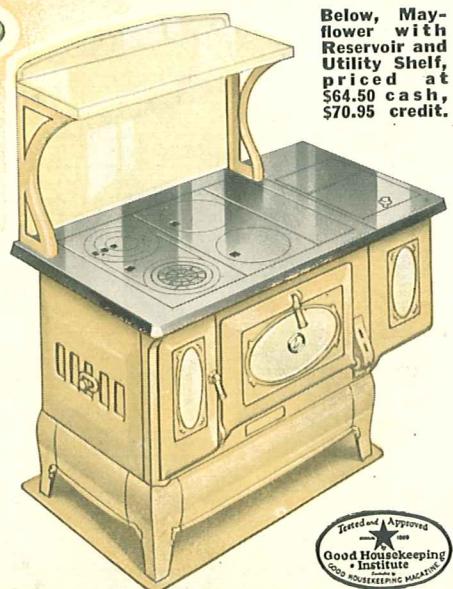
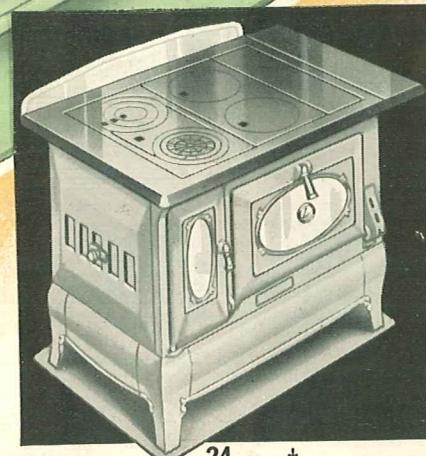
\$5
DOWN
\$5

A Month

With Warming Closet
and Reservoir, at left.

FREIGHT PAID

Below, May-
flower with
Reservoir and
Utility Shelf,
priced at
\$64.50 cash,
\$70.95 credit.



Colors and Order Numbers

Green and Ivory L-220

Tan and Ivory L-221

Gray and White L-222

At the right the Mayflower is shown with the new Console Back, without Reservoir. Prices \$52.95 cash, or \$58.20 credit. With Reservoir and Console Back \$60.50 cash, \$66.55 credit. Choice of any of above Color Combinations.

Shipping weight **525** lbs.

THE Mayflower

MAKES EVERY DAY LIKE THANKSGIVING DAY!

**CHARMING TO LOOK AT, EASY TO CLEAN AND A WONDERFUL BAKER
AND ROASTER IS THIS CAST-IRON RANGE WITH 18-INCH OVEN**

EVERY day a day of Thanksgiving for shorter and happier kitchen hours. That's what the beautiful Colonial-design MAYFLOWER has done for thousands of enthusiastic housewives.

Its big oven will roast or bake for a big family. Because it "floats in flame," it heats quickly and evenly, saves hours of waiting and cooking time, turns out food cooked "to the King's taste." The smooth, flawless, double-coat porcelain enamel cleans in a moment with a swish and a wipe. The permanently polished cook-top never needs blacking or polishing. A dust-cloth rubs its glass-smooth surface clean and shiny.

Cereals can be cooked on its Non-Scorch lid without watching or stirring. The fire box holds a fire large enough to bank over night. Oversize ash pan reduces the number of trips to the ash barrel. It is a stove any good housewife may be proud of.

Try It FREE for 30 Days

Solidly built from heavy castings of Kalamazoo HI-TEST ALLOY iron. Door panels, splasher back and warming panels are triple enameled Armco steel. The cooking top is a very heavy plate of flawless, finest-grain HI-TEST iron, guaranteed for 5 years against cracking, burning out, warping. Actually, the Mayflower cooking top, with average care, will last 4 or 5 times this long.

Double Coat Porcelain Enamel

This means double strength, double protection from cracking, or chipping.

Three color combinations are available—Green with Ivory trim, Tan with Ivory trim, or Gray with White—to harmonize with any kitchen.

The MAYFLOWER gives ample cooking room for an average family. Besides 4 cooking holes (each 8 inches in diameter) there is a French Top section which is 5 inches wide.

The cooking top, without contact-heated copper Reservoir, measures 35½ inches long and 26½ inches wide. Reservoir cover adds 9½ inches working room, a total of 45 inches. Reservoir is wide enough to dip water out easily with measuring cup, saucepan or dipper. It lifts out to clean at the sink.

COLORS and ORDER NUMBERS

Green and Ivory L-220

Tan and Ivory L-221

Gray and White L-222

Black Enamel and Plain Black See Page 26

To burn hard coal, we will install an Anthracite Grate (supplying a special plate also if you burn wood). For soft coal (Bituminous) or coke, we will put in a Duplex Grate. For wood burning a half twist of the shaker reverses the Duplex Grate bars and you have a perfect wood-burning grate.

Prize-Winning Oven

MAYFLOWER is furnished with the famous "oven that floats in flame." Read on page 8 how heat from the flues is carried to all sides at once; warming oven so evenly that you can bake in any part, without danger of scorching at the top or underbaking at the bottom. Cast iron Ripple Bottom absorbs more heat from the fire. ENAMEL OVEN BOTTOM FOR QUICK AND EASY CLEANING. Ventilator keeps oven air dry and odorless. A sliding rack permits you to bake or roast at various levels. Door thermometer tells you without opening oven door the exact oven temperature in degrees. Hold back hinge prevents slamming. Door opens down level with oven bottom to form inspection shelf. The oven bottom is porcelain enameled making for easy cleaning.

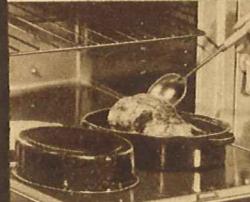
FIRE BOX LININGS are pure cast iron heavy and air cooled at the back to give long life, and prevent warping. They are easily removable. End linings can be removed to burn wood 19¼ inches long.

Waterfront \$4.75 extra. Stove board to match your range \$3.25 extra.

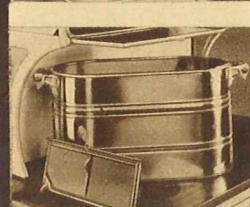
Other Features Pages 8 & 9 . . . Order Blank Page 36 . . . 24 Hour Shipment

| Size of Lids Width Inches | Oven Measurements | | | Top With Reservoir Measures | | Cap. of Reservoir Qts. | Height of Cooking Top | Fire-Box Size | | | | Ship. Wt. Lbs. | Prices with CONSOLE BACK | | Prices with UTILITY SHELF | | Prices with WARMING CLOSET | | | | | | | |
|------------------------------------|-------------------|-----------------|------------------|-----------------------------------|------------|---------------------------------|--------------------------------|-----------------|-----------------|----------------|----------------------------|----------------------|--------------------------------|----------------------------------|--------------------------------|----------------------------------|--------------------------------|----------------------------------|---------|---------|---------|---------|---------|---------|
| | Width Inches | Depth Inches | Height Inches | Lgh., In. | Wdth., In. | | | Width Inches | Depth Inches | Lgh. Inches | Lgh. for Wood Inches | | No Reservoir Cash Credit | With Reservoir Cash Credit | No Reservoir Cash Credit | With Reservoir Cash Credit | No Reservoir Cash Credit | With Reservoir Cash Credit | | | | | | |
| 8 | 18 | 18 | 11 | 45 | 26½ | 26 | 30½ | 8½ | 9½ | 16 | 19½ | 525 | \$52.95 | \$58.20 | \$60.50 | \$66.55 | \$56.80 | \$62.45 | \$64.50 | \$70.95 | \$61.50 | \$67.65 | \$67.65 | \$74.40 |

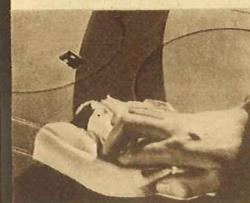
FEATURES of *The Mayflower Range*



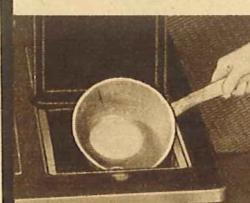
OVEN DOOR opens down level with oven bottom to make a handy inspection shelf. Porcelain enameled oven bottom wipes clean in an instant.



ROOM FOR WASH BOILER between cooking top and under side of Warming Closet or Utility Shelf. Unobstructed top gives abundant cooking room.



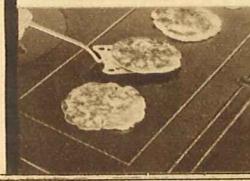
PERMANENTLY POLISHED COOKING TOP never needs blacking or polishing with a brush. Wipes shiny clean with a cloth. Smooth and bright as a mirror.



WIDE RESERVOIR, easy to dip out hot water. Reservoir cover porcelain enameled inside also to keep rust out of hot water.



ACCURATE OVEN THERMOMETER tells you exact oven heat in degrees—without opening oven door. Takes the "guess" out of baking.



GRIDDLE TOP SECTION—You can cook pancakes, meat cakes, etc., direct on this griddle. It lifts out easily for washing at the sink.

4 FAMOUS BLACK

Unbeatable Bargains at These Rock-



**Same Construction, Same Features,
Same Guarantees
as the Porcelain Enameled Ranges
Shown in this Catalog**

LOOK AT THESE PRICES! It's hard to believe you can buy stoves of such unquestioned quality and proven performance for so few dollars. But you can. Kalamazoo *alone* offers you the choice of Colored Porcelain Enamel, Black Porcelain Enamel or plain Black Iron finish—with the GUARANTEE that whichever you choose, YOUR SATISFACTION IS ABSOLUTELY ASSURED.

PRICES DOLLARS LOWER, BUT QUALITY AND COOKING ABILITY AS HIGH AS EVER

These four famous Kalamazoo ranges are built from selected strong castings of choice iron. Each one is a practical stove for your kitchen. The white panels are made of Armco sheet steel, triple-coated with gleaming, snowy porcelain enamel. Here are tremendous BARGAINS, for the plain black finish saves the cost of porcelain enameling hundreds of pounds of iron, *cuts dollars off the price*. Yet at the same time each stove on this page has *all* the features of the colored enameled stoves. Except for the *finish* and *color*, they are in every respect IDENTICAL with the stoves shown and described on these pages:

The PRINCE, pages 22 and 23
The MAYFLOWER, pages 24 and 25
The EMPEROR, pages 16, 17 and Back Cover
The PRESIDENT, pages 18, 19 and Back Cover
All these plain finish BLACK IRON Kalamazoo ranges have the famous "Oven That Floats in

Flame"; Cook-Tops Guaranteed 5 Years; Wide-mouthed Copper Reservoirs; Permanently Polished Tops; Ventilated ovens with Oven Door Thermometers; Multiple and Non-Scorch Cooking Lids; Air-cooled Fire-Box Linings; Pouch Feed Door; Convenient Draft Control; Spill-proof Ashpit construction; Non-Slam Oven Doors opening downward to make handy inspection shelf; choice of Warming Closet, Utility Shelf or Console Back, choice of Duplex or Anthracite Grates, matched to the fuel you use. Hot Water Front \$4.75 extra. Read pages 8 and 9 for full descriptions and reasons for these features. *And remember*—every statement made and every promise or guarantee given on one of our porcelain enameled ranges applies with full and equal force to the same range in this plain Black Iron finish. They cook and bake just as well, they are just as economical of fuel, they will wear just as long. **THE ONLY DIFFERENCES ARE IN THE FINISH AND THE PRICE.**

THE PRINCE—medium sized range in plain Black Iron. See pages 22 and 23 for details.

**BLACK and IVORY PORCELAIN
ENAMEL RANGES..See Back Cover**

**PRINCE, above
\$49⁸⁵ Cash
or \$5 Down, \$5 a Month
FREIGHT PAID**

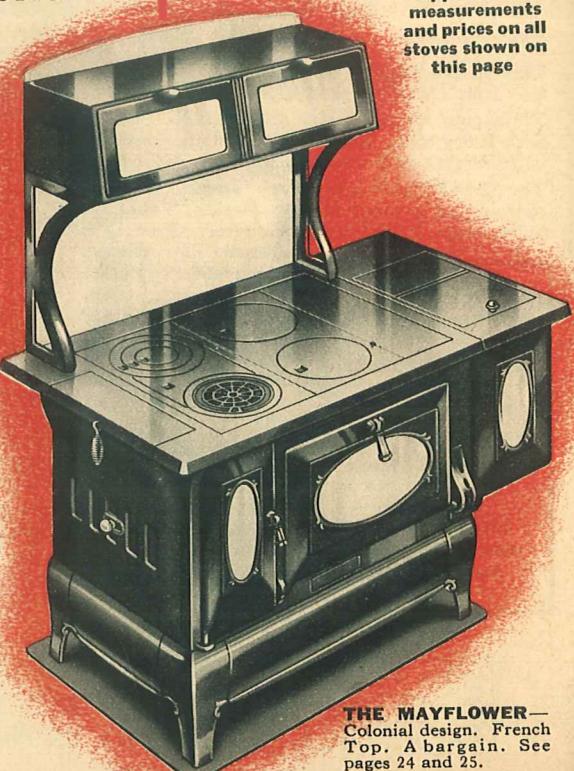
EMPEROR, left

\$60⁶⁵ Cash
or \$5 Down, \$5 A Month
FREIGHT PAID

MAYFLOWER, right
\$54⁹⁵ Cash
or \$5 Down, \$5 A Month
FREIGHT PAID

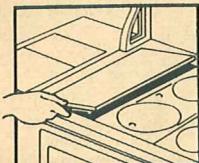
THE EMPEROR—one of the most popular ranges ever built. Read pages 16 and 17.

See page 27,
opposite for
measurements
and prices on all
stoves shown on
this page

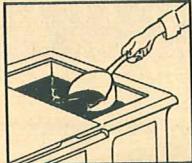


CAST IRON RANGES

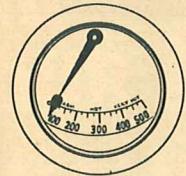
Bottom FACTORY PRICES



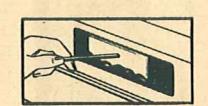
Smooth Griddle Top section lifts out for cleaning.



Wide reservoir opening admits large dipper or saucepan.



Oven-door Thermometer tells exact oven heat in degrees.



Soot clean-out panel. A clean stove heats and cooks better.



RARE BARGAIN

\$69²⁰
Cash
FREIGHT
PAID



All Kalamazoo Black Iron Ranges bear the same Good Housekeeping Seal of Merit as our Porcelain Enamelled ranges.

or \$5 DOWN,
\$6 A Month

THE PRESIDENT

Black Iron Range with White Porcelain Enameled Panels

HERE is the most popular range we have ever made, at a price far lower than you would expect to pay for such a wonderful stove. A BIG stove, without an inch of waste space—every bit of it useful; large clear cooking top, square oven, full-length Warming Closet or Utility Shelf. Built of finest cast iron. Exactly like the President ranges on pages 18, 19 and Back Cover of catalog, except for color finish on the castings.

Top is permanently polished. Top Lids and Center Pieces guaranteed for 5 years extra thick, extra heavy Non-scorch lid for simmering or cooking cereals and other dishes, without having to stir constantly. The French Top at the right of the round cooking holes is a flat casting of finest iron; you can cook directly on it. Burns hard coal, soft coal, coke or wood. Choice of Duplex or Anthracite Grates. Fire box linings

extra heavy. End linings removable to burn wood 19 inches long.

30-quart Reservoir of copper. Read pages 8 and 9 for full descriptions of all parts. Then look on pages 18 and 19 and admire the President Range in its various colors. This is the same range except for color. Water front, \$4.75 extra. Metal Board of Porcelain Enamel to match stove, \$3.25 extra. ORDER BLANK, P. 36.

| Order Number | OVEN SIZE | | | COOKING TOP SIZE | | | | Reser- voir Capacity Quarts | Length of Wood Burned | Ship. Wt. | Prices with Console Back | | | | Prices with Utility Shelf | | | | Prices with Warming Closet | | | | | | |
|--------------|---------------------|------|------|-------------------|------|------|------|--------------------------------------|--------------------------------|--------------|--------------------------|---------|-------------|---------|---------------------------|---------|-------------|---------|----------------------------|---------|-------------|---------|---------|--|--|
| | Including Reservoir | | | Without Reservoir | | Long | Wide | | | | No Reser. | | With Reser. | | No Reser. | | With Reser. | | No Reser. | | With Reser. | | | | |
| | Wide | Deep | High | Long | Wide | | | | | | Cash | Credit | Cash | Credit | Cash | Credit | Cash | Credit | Cash | Credit | Cash | Credit | | | |
| PRINCE | L-98 | 18 | 18 | 11 | 42½ | 26½ | 34 | 26½ | 26 | 19¼ | 500 | \$38.95 | \$42.85 | \$44.90 | \$49.40 | \$41.95 | \$46.20 | \$47.95 | \$52.75 | \$44.30 | \$48.75 | \$49.85 | \$54.85 | | |
| EMPEROR | L-487 | 20 | 20 | 13 | 47 | 27 | 38½ | 27 | 28 | 21 | 595 | 47.80 | 52.50 | 54.35 | 59.80 | 51.25 | 56.40 | 57.30 | 63.05 | 55.30 | 60.85 | 60.65 | 66.70 | | |
| MAYFLOWER | L-227 | 18 | 18 | 11 | 45 | 26½ | 37 | 26½ | 26 | 19¼ | 525 | 43.15 | 47.45 | 50.10 | 55.10 | 46.20 | 50.80 | 53.35 | 58.70 | 47.95 | 52.75 | 54.95 | 60.45 | | |
| PRESIDENT | L-345 | 18 | 19 | 13 | 48 | 25½ | 48 | 25½ | 30 | 19½ | 650 | 56.80 | 62.60 | 58.75 | 64.65 | 60.50 | 66.55 | 63.65 | 70.05 | 67.40 | 74.15 | 69.20 | 76.15 | | |

NEW ENCLOSED CABINET STYLE

Neater and Cleaner

BAKEWELL CABINET FRONT OIL RANGE

5 Burner Wickless

UP TO-THE-MINUTE design distinguishes this new closed-front Wickless Oil Range, with its 5 high-power Asbestos-and-Metal mesh burners concealed behind the wide front panel. Many housewives equip their kitchens with two cooking ranges—a coal and wood range that will keep the kitchen snug and warm during the winter months, and an OIL RANGE for their summer-time cooking, one that they can turn out the minute the meal is prepared. But whether you use it just during the hot weather, or all year round, you will find this new BAKEWELL easy and pleasant to use, a wonderful baker, and a quick heater. There's lots of room on it—**FIVE FULL SIZE BURNERS**. Two heat the built-on oven. Three others are high-speed, direct-heat cooking tops. Behind these are 3 indirect-heat cooking tops for simmering, using the excess heat from the burners—making a total of six cooking top griddles, each $7\frac{1}{2}$ inches across. They are well separated, giving ample room for pans and kettles. A very ECONOMICAL stove to use.

No Wicks to Trim

The BAKEWELL user is spared all this work. There are no wicks for her to trim or change. An asbestos lighting ring and a metal mesh VORTEX chimney burner take their place. They produce a smokeless, intensely hot blue flame. Chromium inner combustion tubes are practically indestructible. Burners light with a single match, are accurately adjusted by dark porcelain control handles. The "indicator" shape of the handles shows you at a glance just how high your flame is turned. *Controls stay just as you set them. Flame can't work higher or lower!* Has chromium bar handle.

Built-in Oven

Oven is 14 inches wide, 18 inches deep, 12 inches high. A heat deflector distributes the heat from the 2 burners evenly to all parts. Oven linings of zinc will not discolor and are rustproof. Oven thermometer is an aid to every baker. . . . Cooking Top is 28 inches long, 20 inches deep. Height to cooking top, 32 inches. Adjustment in each leg keeps



On Terms—
\$3 DOWN
\$4 A Month

your stove standing level, firm and solid at all times, regardless of unlevel floors.

Leak-proof Construction

The BAKEWELL is safe and odorless because it is LEAKPROOF. From 4-quart oil reservoir to burners, the pipeline is of rust-proof copper, electrically welded. Thus, there is no oily smear to collect dust. The whole stove is very easy to keep clean because the entire surface is enamel or baked-on black japan. The front and door panels are creamy Ivory with black trim; top rail and legs green. Cooking Top glistening Black. Enamel is all acid proof, will not stain. Stain-proof chromium bar handles. Floor space required 54 x 20 inches. Shipping weight 175 lbs. Order No. L-1055. Cash price \$44.45, Credit price \$48.95.

The merchandise shown and described on this page is not manufactured by the Kalamazoo Stove Company. We place behind it the regular Kalamazoo Guarantee, SATISFACTION OR YOUR MONEY BACK.

**GREEN and IVORY
PORCELAIN ENAMEL**
*Beautiful and
Easy to Clean!*



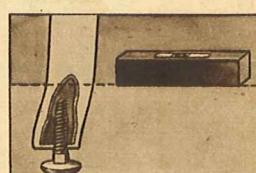
ORDER
BLANK,
Page 36



TWO-PURPOSE BURNERS—Cut away view shows how each cooking-top burner heats TWO cooking holes. Intense heat at front holes, simmering heat at rear. Fullest benefit from fuel.



ONE MATCH LIGHTS IT—This instant lighting is a feature that women appreciate. The asbestos lighting ring starts the hot blue flame with a single match.



LEG LEVELERS on all 4 legs. Quickly, easily adjusted so stove will stand level and feed fuel evenly to all burners even if floor is unlevel.



TOPS LIFT OUT TO CLEAN—Each finger grid top lifts out separately so you can scrub it clean at your sink or in your dishpan. Makes for a neater stove.

**WE
GUARANTEE
YOUR HEAT**

\$3,500,000.00 stand back
of this promise.

**FREE
HEATING PLANS**

Made especially for your
house by expert Heating
Engineers.

SAVE !

Kalamazoo Furnaces have saved
thousands of families \$50 to \$250.
You can do the same thing—and
enjoy GUARANTEED HEAT.

BUY YOUR FURNACE FROM KALAMAZOO DIRECT TO YOU

With a Good Furnace Your Family Will Enjoy Better Health—Your Home Will Be a Better Place To Live

WHY deprive yourself of the comfort and health advantages of furnace heat? Why face another winter or another month of ills and chills and doctors' bills?

\$5 Is All You Pay Down

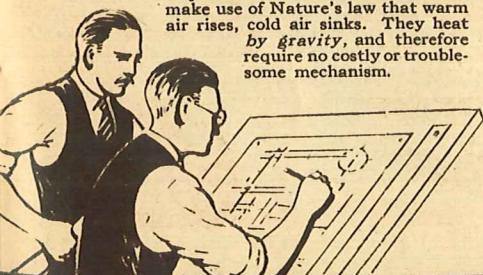
You can buy a Kalamazoo furnace for less than you would pay many places for a really good heating stove. Look at the prices on the next two pages and see for yourself. All you need pay down is \$5. With a year for the balance, monthly payments are very low. In many cases, longer terms, even up to 3 years, can be arranged under the terms of the Federal Housing Act.

Best Quality

Kalamazoo furnaces are A#1 quality, designed by expert Heating Engineers, heavily and strongly built of the finest materials that money can buy. Kalamazoo prices are so low because you buy direct from the factory at the factory price, with all the in-between and middlemen's expenses or profits eliminated. We guarantee your HEAT—satisfaction or your money back. We guarantee your furnace Fire Pot for 5 years.

Best For Health

Nearly any doctor will tell you that one of the best protections against winter colds, flu, gripe and pneumonia is plenty of warm air fresh and moistened, circulating gently through your house. That's the way Kalamazoo furnaces heat. They make use of Nature's law that warm air rises, cold air sinks. They heat by gravity, and therefore require no costly or troublesome mechanism.

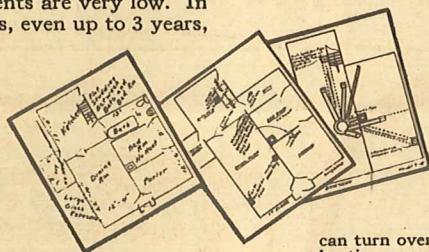


Lower Cost Heat

One furnace will heat better than 3 or 4 stoves. There is only one fire to tend. It uses larger fuel which burns longer. It delivers the heat just where you want it. Compared with stoves, it is cleaner, more convenient and out of the way.

Free Plans

Most important for heating results is the WAY a furnace is installed. Our expert Heating Engineers will draw up a Heating Plan tailor-made for your individual house—without expense or obligation for you. This assures a heat system of greatest efficiency.



Install it Yourself —or Hire the Job Done

If you are handy with tools and can follow our Engineer's detailed blue prints and instructions, you can do the job of installing your own furnace, and save the whole cost of installation. Or you can turn over our Engineer's plans to a local heating expert or handy man and have the job done for you. In either case, if our Engineer's plans are followed, WE GUARANTEE YOUR HEAT.

Send Sketch For Free Plans

Draw us a rough sketch of the rooms you want to heat. Mark on it the sizes of rooms and ceiling heights. Mail it to C. E. Haag, Chief Heating Engineer, Kalamazoo Stove Company, Kalamazoo, Michigan. He will tell you (1) What furnace you need, (2) What fittings you need, (3) Exactly how they should be installed for best results, (4) Total cost of the entire furnace system.

This puts you under no obligation to order. It simply tells you how much an A#1 furnace system will cost you. It leaves it up to you whether to order.

Replace Your Old Worn-out Furnace With a Kalamazoo

If your present furnace is old, leaky, cracked or not heating properly, you can replace it at very small cost with a new, efficient Kalamazoo furnace. WE WILL "TAILOR" THE CASING AND CONNECTIONS OF THE NEW FURNACE TO CONNECT PERFECTLY WITH THE PIPES OF YOUR PRESENT FURNACE. The collars will all be in place so it's as easy as connecting up a smoke pipe. You won't need a mechanic or other outside help. You can do the job yourself, AND SAVE THE ENTIRE COST OF INSTALLATION.

**FACTORY
PRICE**

Save middlemen's
costs and profits for
your own pocket.

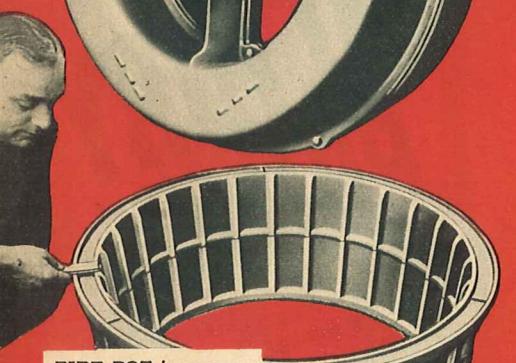
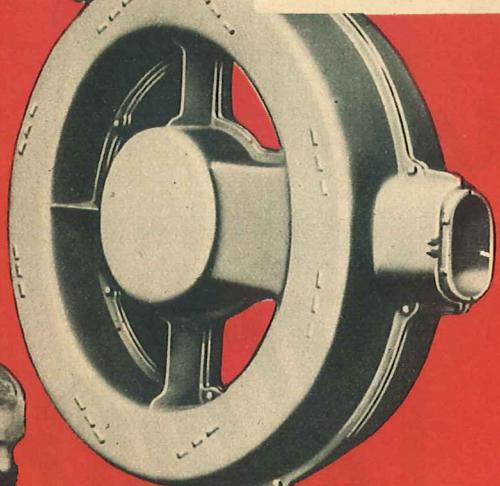
**\$5. DOWN
AND
EASY
TERMS**

**5 YEAR
GUARANTEE
ON FIRE POT**

A new one FREE if it cracks,
warps or burns out under
normal use in 5 years.

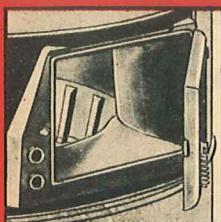


LARGE, THICK, RING-TYPE RADIATOR gives longest travel to heat and smoke from furnace. Tremendous surface area to absorb great quantities of heat from the fire and radiate it into your house.



FIRE POT is guaranteed for 5 years. Made in 2 pieces to prevent cracking from fire strains. Very thick casting, as shown. All cup joints are sealed air tight with iron cement.

COMBUSTION CHAMBERS are very deep to give ample space for fire gases to be completely burned and turned into heat for the house. Notice the deep cup groove at top which makes airtight joint with radiator ring above.



FIRE DOORS are ample for largest coal scoop. Put in big chunks of coal or logs. Adjustable draft door in Feed door. Door frame tapped for water coil.



GRATE—Draw center type to remove clinkers quickly. Big grate area gives hot, economical fire. Roller-bearing, easy shaking.



WATER PAN humidifies the air for your house. Preserves health, makes your home a pleasanter place to live.

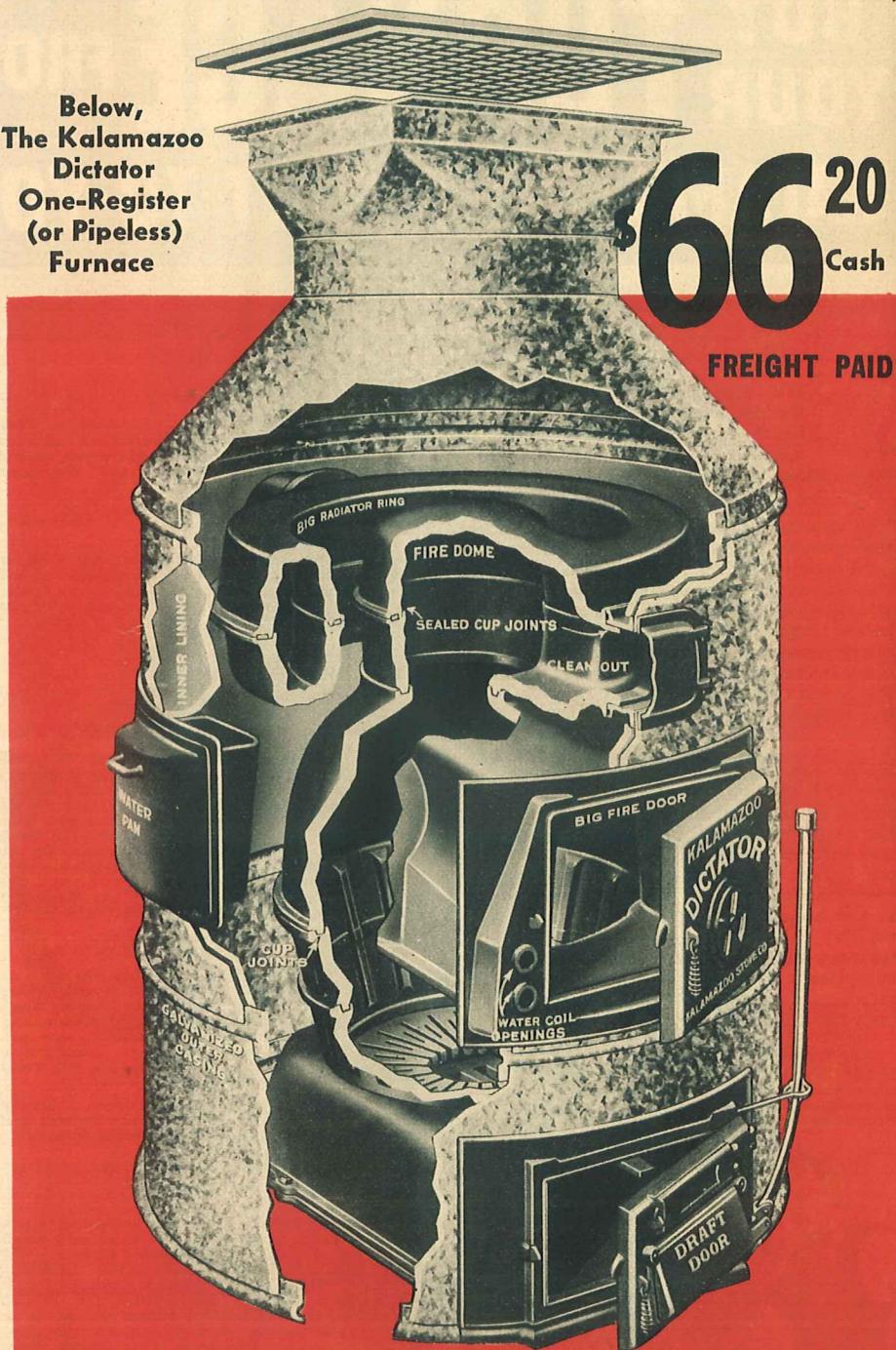
EXTRA WEIGHT

GIVES KALAMAZOO FURNACES
EXTRA YEARS OF SERVICE!

FURNACE grates, fire-pot, combustion chamber and radiator take the direct heat of the fire. They must be HEAVY to stand up and give long years of use. Every Kalamazoo furnace fire-pot is GUARANTEED FOR 5 YEARS. All

Kalamazoo castings are made of our special HI-TEST ALLOY IRON for greatest strength, heat radiating power, and long service. EXTRA WEIGHT is the reason why Kalamazoo furnaces are famous for EXTRA heating power and EXTRA long life.

Below,
The Kalamazoo
Dictator
One-Register
(or Pipeless)
Furnace



66²⁰
Cash

FREIGHT PAID

| Order No. | Fire Pot | Diam. Casing | Min. Height | Register | Fire Door | Ship. Wt. | Heat, Cu. Ft. | Cash Price | Credit Price |
|-----------|----------|--------------|-------------|-----------|-------------|-----------|----------------|------------|--------------|
| L-166 | 18 in. | 36 in. | 68 in. | 20x24 in. | 11½ x14 in. | 700 lbs. | Up to 6500 | \$66.20 | \$72.85 |
| L-167 | 20 in. | 42 in. | 75 in. | 20x24 in. | 12 x15 in. | 975 lbs. | 5000 to 11000 | 79.85 | 86.95 |
| L-168 | 23 in. | 42 in. | 75 in. | 24x26 in. | 12 x15 in. | 1050 lbs. | 11000 to 16000 | 87.50 | 94.65 |
| L-169 | 25 in. | 46 in. | 75 in. | 30x30 in. | 12 x15 in. | 1175 lbs. | 16000 to 21000 | 98.60 | 108.45 |

KALAMAZOO DICTATOR FURNACE

THE Dictator furnaces shown on these two pages are the result of a third of a Century's experience, scientifically designed by Heating Engineers to deliver tremendous heat at low fuel cost. The parts are cast from choice HI-TEST iron—thick, flawless, extra heavy. The Fire-Pot alone on the 25" model weighs 178 pounds; the Combustion Chamber 193 pounds; Grates 34 pounds; Radiator 262 pounds. The extra weight means extra quality, extra years of use, extra VALUE for every dollar you spend.

These furnaces are designed so that home owners can install them themselves. Thousands have done this job in a few hours of spare time, saving many dollars. Our engineers will help you do the same thing.

Dictator One-Register Furnace (On Opposite Page)

Heats your house by circulation of warm, humidified air from one centrally placed floor register. The easiest furnace to install. Hundreds without previous experience have done the job in 5 or 6 hours or even less. Except for casing top and pipes, the furnace is exactly like the Dictator Pipe Furnace. Has extra high ash-pit that makes ash removal easy. Ash-pit door contains draft slot door. Both are ground to fit paper tight, so there's no danger of air leaking in to burn out your fire. Any Dictator furnace will bank easily over the longest night. Dimensions, heating capacities and prices of the four sizes of this furnace are given in the table on the opposite page.

Dictator Pipe Furnace (Right)

Provides heat just where you want it. Double constructed, air insulated casing of galvanized iron. Waist high shaker is permanently attached. Four Fire-Pot sizes to heat houses of from 3 to 9 rooms. Prices include upstairs draft control, check section, check castings, smoke pipe damper, shaker handle and poker. Prices do NOT include warm and cold air fittings, Registers, smoke pipe, collar or dampers. Smoke pipe, 21c per foot; elbows 37c each. All measurements except those below are the same as in table on opposite page.

| Order Number | Diam. Fire-pot Inches | Heating Capacity | | Cash Price | Credit Price 12 Months |
|--------------|-----------------------|------------------|---------------|------------|------------------------|
| | | Cubic Feet | Average Rooms | | |
| L-196 | 18 | 5500 | 3 to 5 | \$59.60 | \$65.55 |
| L-197 | 20 | 6500 | 5 to 6 | 74.50 | 81.55 |
| L-198 | 23 | 8000 | 6 to 7 | 79.35 | 87.30 |
| L-199 | 25 | 10000 | 7 to 9 | 89.95 | 98.95 |

\$59⁶⁰
Cash
FREIGHT PAID
\$5 DOWN,
\$6 A Month



COMPLETE 1-PRICE HEAT SYSTEM

This "Direct-Heat" Dictator Furnace is exactly the same—part for part, feature for feature—as the one shown on page 30, excepting that it uses separate cold air returns. This type of installation is favored over the pipeless because: 1. You get a more thorough circulation of heat, since you draw the cold air from the farthest corners of the house. 2. You get quicker heating. 3. You eliminate cold drafts across your floors. The picture shows how this system provides constant, positive CIRCULATION of air throughout the house. 30 Days FREE Trial.

In every respect it is one of the most satisfactory installations. You have only 3 register holes to cut. You have first floor draft control. It is simple to install. You get FLOWING, HUMIDIFIED HEAT everywhere. The price includes all FITTINGS listed below. Firepot is guaranteed for 5 years.

Cold Air Fittings Included

Prices below include CASTINGS; CASING; FULL DRAFT CONTROL EQUIPMENT; 2 COLD AIR FACES, OAK Grain finish; 2 COLD AIR STUBS; 8 FEET GALVANIZED COLD AIR PIPES; 4 COLD AIR ELBOWS; 2 SHEETS WITH COLLARS FOR COLD AIR PIPE CONNECTION AT UPPER END; WARM AIR REGISTER, Black finish; CHECK SECTION; CHECK CASTING; SMOKE PIPE DAMPER; POKER; SHAKER HANDLE. SMOKE PIPE AND ELBOWS EXTRA.

| Order Number | Diameter Firepot Inches | Size Cold Air Register | Shipping Weight COMPLETE | Cash Price | Credit Price |
|--------------|-------------------------|------------------------|--------------------------|------------|--------------|
| L-016 | 18 | 8x30 | 850 lbs. | \$79.85 | \$87.85 |
| L-017 | 20 | 8x30 | 1100 lbs. | 95.85 | 105.45 |
| L-018 | 23 | 10x30 | 1170 lbs. | 103.70 | 114.00 |
| L-019 | 25 | 14x30 | 1350 lbs. | 119.95 | 131.95 |



.. HEAT HEAT LIKE Handsome



The Great **FRANKLIN**

**20" FIRE DOOR, 22 $\frac{3}{4}$ " FIREPOT—
TAKE 50 LB. LUMPS OF COAL OR
THICK LOGS NEARLY 2 FEET LONG**



THE most popular heater Kalamazoo has ever made. A big stove (100 to 200 lbs. more than ordinary heaters) with extra big fire pot, it really THROWS THE HEAT because it holds a big, hot fire. Insides and front are extra heavy castings of gray iron. Fire Pot alone weighs 78 lbs., Combustion Chamber 92 lbs., Grate Bars 38 lbs. The side and back panels are genuine ARMCO steel. It is built to serve and to last.

EASY TO PUT IN FUEL, thanks to the oversize fire door. It takes real logs, the big lumps of coal that give a long burning, economical fire. Will

bank 15 hours. Burns any fuel, Anthracite, soft coal, wood, coke, lignite. Fire pot is oversize, too, 22 $\frac{3}{4}$ " long, 14" wide and 8 $\frac{1}{2}$ " deep.

HOT BLAST ATTACHMENT inside the fire door pours a stream of extra preheated air over the fire, turns smoke into added heat. Smoke apron in fire door prevents smoke puffing out while fueling fire. Joints between castings are deep cup joints, sealed leakproof with iron cement. FIRE POT IS GUARANTEED FOR 5 YEARS. Easy shaking bar-grate. Ground-fit PAPER-TIGHT Fire and Ash-Pit doors. Two large water pans condition the heated air.



No pinched fingers putting big chunks of fuel through this giant fire door!

Humidity protects the family's health all winter long.

FOOT WARMER SHELF for warming cold, wet feet next to the hot castings. Clear mica door windows let the firelight gleam through. You can cook or boil water on the flat top of the Combustion Chamber by removing section of top register. Ceiling Plate \$4.25.

GRAINED WALNUT PORCELAIN ENAMEL cleans as easily as a china dish. Outer casing protects young children, clothes, etc. from dangerous burns. Grained porcelain enameled stove board \$3.25 extra.

**ORDER
BLANK
PAGE 36**

For chilled, wet feet there's no comfort to compare with the Foot Warmer.



\$79⁷⁵

**FREIGHT PAID
\$5 DOWN
\$6 a Month**

| Order No. | Finish | Measurements | | | Top Register Inches | Fire Pot | | | Feed Door | | Space Needed Inches | Weight Pounds | Cash | Credit |
|-----------|--------|------------------|----|----|---------------------|------------------|----|-----------------|-----------|----|---------------------|---------------|---------|---------|
| L-4819 | Walnut | 45 $\frac{1}{2}$ | 33 | 24 | 33x24 | 22 $\frac{3}{4}$ | 14 | 8 $\frac{1}{2}$ | 20 | 12 | 33x24 | 640 | \$79.75 | \$87.65 |

CIRCULATORS FURNACES... as Fine Furniture!

**Modern In Every Line and
Every Feature ... The New**

CENTURY

A BEAUTIFUL big Heat Circulator, porcelain enameled in glorious contrasting shades of light and dark brown. A powerful heater, and at the same time a handsome piece of furniture. The finest of modern design. Inside castings, front and entire framework of gray iron. Side and back walls Armco steel. Oversize feed door admits big fuel chunks. Oversize fire pot and high combustion chamber (26" from grate to top) holds a big hot fire. Banks 12 to 15 hours. Easily keeps 4 to 6 average rooms comfortable and healthful during sub-zero weather.

WARM AIR CONDITIONED by concealed, easily filled water pan. Hot Blast attachment turns smoke and soot into extra HEAT.

Bar grate (on right side of stove) shakes easily through draft door. Center part of top register lifts so you can cook or boil water on flat top of Combustion Chamber casting. FIRE POT GUARANTEED FOR 5 YEARS.

Fire Door Opening 16½" x 11". Ceiling plate to warm upstairs rooms, \$4.25. Porcelain floorboard to match stove, \$3.25 extra. Burns any Fuel.

\$69.90
Cash

FREIGHT PAID
\$5 DOWN, \$6 A Month

**HEATS 4 TO 6 ROOMS—19"
FEED DOOR, 20" FIRE POT**



**Grained Porcelain Enamel
Circulator Heats Up to 4 Rooms**

TRIUMPH

EATS like a furnace by circulation of warmed, humidified air. All cast iron, except side and back panels of Armco steel. Very heavy strong castings. FIRE POT GUARANTEED FOR 5 YEARS. Doors are ground-fit so they will not leak air in or smoke out. Fire Pot 17½" long, 12½" wide, 8" deep holds a big fire that throws lots of heat and banks 15 hours or longer. Choice of Duplex or Anthracite grate, to burn any fuel. Has Foot Warmer in front, a great comfort feature in cold, wet, snowy weather. Also Firelight door with clear fire-resistant window panels.

HEAVY CASTINGS mean great strength, long wear. Fire Pot alone weighs 49 pounds, has 5/8" ribs for extra strength. Extra high, one-piece Combustion Chamber. Ash pit 9" high. Cast iron Pipe Collar defies fire and rust. Porcelain Enamel Stove-board to match \$3.25.

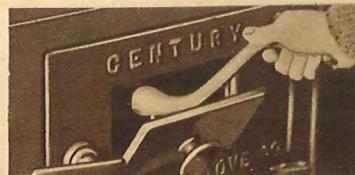
\$52.35

FREIGHT PAID

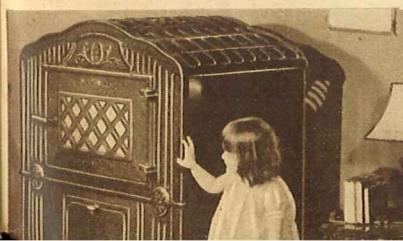
\$5 DOWN, \$4 A Month



Outside casing never dangerous
for little children to touch.

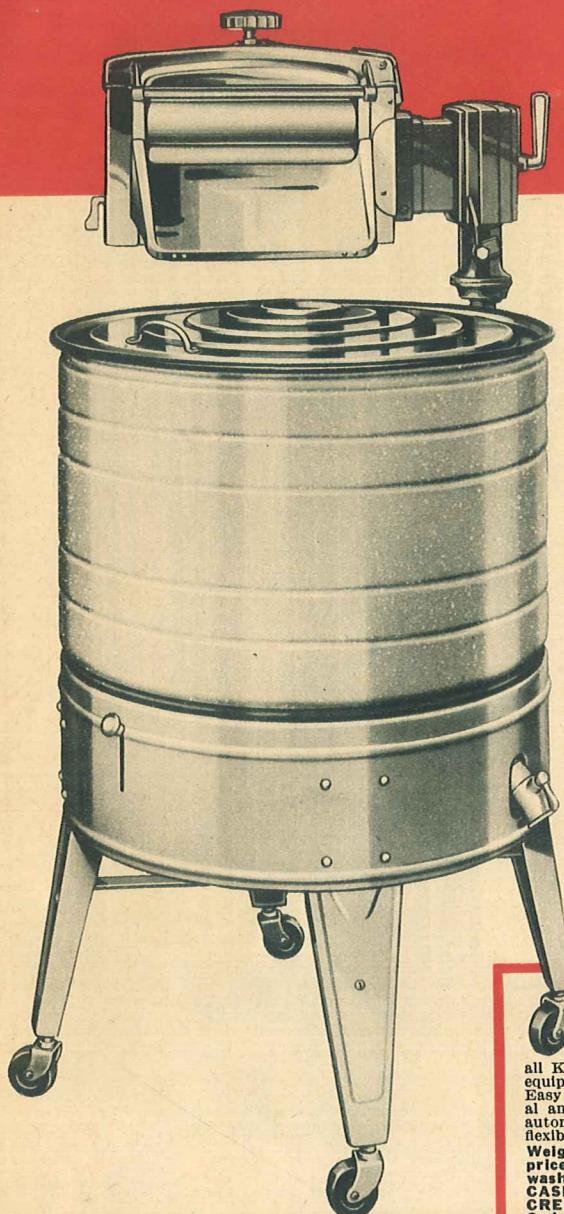


Grates shake easily. Turn-screw
controls draft perfectly.



ELECTRIC WASHERS

Quality Built • Priced to Fit Your Purse



THE three washers shown on this page are built and priced to help every woman enjoy the convenience of this greatest of all modern work savers. They are electrically operated, plugging into any light socket. Or if you don't have electricity, at a small extra cost we can supply any washer ready-equipped with a gasoline engine to operate it. (See below.)

Kalamazoo guarantees these washers, which are built specially for us by one of the world's largest and oldest washing machine manu-

facturers. They are quality made through and through, of large capacity, having every modern-day feature. Large production and direct-to-you selling keep the prices very low. Kalamazoo Terms make them easy to buy and pay for.

Now you can know the new joy of finishing your washing with hours of leisure to spare—and of eliminating the old washboard drudgery. Just turn a switch and "let the motor do the work" . . . and your clothes will be washed cleaner, with less wear and tear on them!

The KALAMAZOO DE LUXE OVERSIZE ELECTRIC WASHER . . . 8 SHEET CAPACITY

\$59⁷⁵
Cash
FREIGHT PAID

\$5 DOWN, \$4 A Month

Gasoline Engine for Washer

For farms without electricity, all Kalamazoo washers are available equipped with $\frac{1}{2}$ h.p. Gasoline Engine. Easy to operate. Step on the foot pedal and engine starts. Uses common automobile gasoline. Equipped with flexible exhaust hose.

Weight 40 lbs. For price, add to cost of **\$2850**

CASH PRICE \$31.35
Order Number. BL. 1649.

A fine, over-size washer for those who want the best. Has the most modern features, which make washing practically effortless. Extra large capacity makes it ideal for large families. Built to stand up under severe and constant use. A credit to any household. Compare the many features of this Kalamazoo DeLuxe with other makes selling at much higher prices.

Over-size tub of 8 sheet washing capacity, 25 gallon water capacity. Inner walls are corrugated to produce gentle rubbing that aids the washing action of the agitator. Finished in beautiful shade of green porcelain enamel. "Quick-Release" drain empties very rapidly.

Cannot Tear Clothes

Over-size, triple-vane agitator is of cast ALUMINUM, brushed finish. External control; it runs smoothly and quietly. Positively will not tangle or tear the most fragile clothes.

Over-size, rust-proofed wringer, brushed aluminum finish. Locks in 8 positions. $2\frac{1}{4}$ inch balloon rubber rolls. Double bar safety release. Hand rest and clothes guide. Lever control, reversible water shed. High sidewall drain board. Polished controls.

Motor Never Needs Oiling

The heavy duty, $\frac{1}{4}$ H. P. motor is oiled for life, will never need lubrication. Fully insulated and cradled in rubber, start and stop washer with cover closed.

Deep steel base. Extra strong legs are braced with steel cross members. $2\frac{1}{4}$ inch rubber casters. Quiet, fully enclosed machine cut gears running in bath of high grade motor oil. Direct drive transmission does away with all belts, pulleys, etc.

Shipping Weight 185 pounds—Order Number LW-1642
CASH PRICE \$59.75—CREDIT PRICE \$65.75

The KALAMAZOO SPECIAL

6 SHEET CAPACITY
\$39⁷⁵
Cash

**FREIGHT
PAID**
\$4 DOWN
\$4 A Month

mium plated and rust-proofed has brushed aluminum finish. It locks in 8 positions. Equipped with 2 inch rubber rolls. Target type safety release is instant-working. Reversible water shed. Built with the standard size tub of 6 sheet washing capacity, 22 gallon total water capacity. Attractively finished in green porcelain enamel. Faucet type, fast-emptying drain. Two-vane, cast aluminum agitator, wire brushed. Will not tangle or tear clothes. Control located on top of agitator post.

Heavy duty, $\frac{1}{4}$ H. P. Motor. Fully insulated. Cradled in rubber. Steel base and legs. Braced with steel cross members. 2 inch steel casters. Quiet, machine cut gears, fully enclosed in cast iron housing, running in bath of high grade motor oil. Direct drive transmission. No belts, pulleys, etc.

Shipping Weight 160 pounds.
Order Number LW-1647. CASH
PRICE \$39.75. CREDIT PRICE
\$43.75. \$4 Down, \$4 a Month.

The KALAMAZOO STANDARD

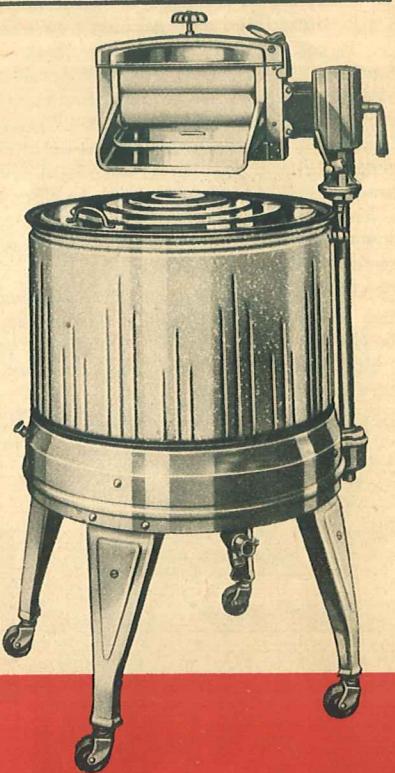
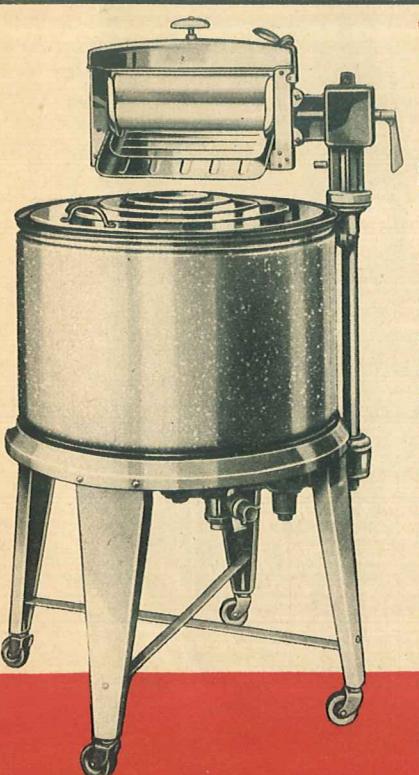
6 SHEET CAPACITY
\$49⁷⁵
Cash

**FREIGHT
PAID**
\$5 DOWN
\$4 A Month

Standard size washer for average families. Why pay more for a 6-sheet washer? Same quality of material and workmanship as in the De Luxe model shown above. Standard size

tub, 6 sheet capacity, holds 22 gallons water. Corrugated tub aids washing. Finished in green porcelain enamel, very beautiful and easy to clean as a china dish. Non-corroding faucet-drain empties quickly. Heavy steel rust-proof wringer, cadmium plated, brushed aluminum finish. Locks in 8 positions, has target type safety release. $2\frac{1}{4}$ inch balloon rubber rolls. Reversible watershed and drain board with high side walls. Cast aluminum agitator will not tangle or tear clothes. Has external control. Heavy duty, $\frac{1}{4}$ H. P. motor is fully insulated and cradled in rubber. Heavy steel base and legs. Braced with steel cross members. 2 inch rubber casters. Quiet gears fully enclosed in cast iron housing, run in bath of motor oil. Direct drive transmission, no belts, pulleys, etc.

Ship. Wt. 165 lbs. Order No.
LW-1645. CASH PRICE
\$49.75. CREDIT PRICE \$54.75.
\$5 Down, \$4 a Month.



Coal and Oil BROODERS

AUTOMATIC COAL BROODER *Top*

A BIG capacity, big-value coal brooder that is dependable and positive. Automatic Double-Damper Control with patented Dual Acting Check insures the correct temperatures at all times, and cuts fuel costs. No chilled or smothered chicks. Heavily fluted cast iron barrels increase heat radiation. Large coal capacity insures fire overnight. Large coal door on top permits coaling direct from scuttle. A marvelous coal brooder value at our money-saving price! All sizes have sturdy, hexagonal revolving canopy with big, convenient door, permitting easy access to any point around the stove.

| Order Number | Diameter Canopy | Coal Capacity | Chick Capacity | Weight | PRICE |
|--------------|-----------------|---------------|----------------|----------|-----------------|
| | | | | Cash | Credit |
| LB6-445 | 45" | 32 lbs. | 500 | 80 lbs. | \$ 9.95 \$10.95 |
| LB6-552 | 55" | 56 lbs. | 1000 | 95 lbs. | 11.35 12.50 |
| LB6-565 | 65" | 56 lbs. | 1400 | 100 lbs. | 12.95 14.25 |

FUEL OIL BROODER *Middle*

Burns economical fuel oil or kerosene with no muss, no fumes. The large blued steel drum radiates ample heat for coldest nights. The all cast-iron burner is fully enclosed; there is no exposed flame. Heat deflecting shield under base protects floor, eliminates bothersome screens. Automatic Oil Valve turns flame up or down as the weather changes, maintains steady, even temperature whether 9 gallon oil tank is full or low. Burner needs no cleaning for months; has no wick; burns cleanly from $\frac{1}{2}$ gallon a day or up as required. Automatic draft adjuster prevents back drafts, saves much fuel in windy weather. Brooder comes complete with heater, draft adjuster, tank, pipe cut and threaded, canopy—nothing to buy but smoke pipe. The 1,000 chick size with Giant Heater is most popular, saves most fuel.

| Order Number | Width of Canopy | Capacity | Shipping Weight | Cash Price | Credit Price |
|--------------|-----------------|-------------|-----------------|------------|--------------|
| LA6-1645 | 45" | 500 chicks | 54 lbs. | \$12.25 | \$13.75 |
| LA6-3645 | 55" | 1000 chicks | 73 lbs. | 14.70 | 16.20 |

AUTOMATIC OIL BROODER *Bottom*

Burns ordinary kerosene. Cannot overflow. Oil pipe line is one piece, brazed, leakproof. Enamaled steel shell protects all parts. Steel burner shield spreads heat evenly; its screen protects chicks. Glass oil reservoir holds 1 gallon, burns for 18 to 36 hours. Unique Pilot Light; no danger of the flame going out! Thermostatic flame control without valves or floats regulates from a full, intensely hot blue flame down to candle-like light. You don't have to adjust this brooder continually to changing weather conditions. It supplies the right degree of temperature at all times. No smoke, fumes or odors. Has heavy galvanized steel canopy with adjustable ventilator top. Also Hand Hole with cover plate for convenience. No similar brooder has ever been engineered to be as safe as this.

| Order Number | Diameter Canopy | Capacity Chicks | Diameter Burner | Shipping Weight | Cash Price | Credit Price |
|--------------|-----------------|-----------------|-------------------|-----------------|------------|--------------|
| LA6-135 | 35" | 300 | 4" | 33 lbs. | \$7.90 | \$ 8.80 |
| LA6-145 | 45" | 500 | 4" | 37 lbs. | 8.75 | 9.65 |
| LA6-255 | 55" | 1000 | 5 $\frac{1}{2}$ " | 43 lbs. | 9.95 | 10.95 |

\$9.95 Cash

FREIGHT PAID

Terms \$2 Down \$2 A Month

\$9.95 Cash

FREIGHT PAID

Terms \$2 Down \$2 A Month

\$12.25 Cash

FREIGHT PAID

\$2 DOWN \$2 A Month

\$7.90 Cash

FREIGHT PAID

\$2 DOWN \$2 A Month

65 to 210 Gallons of HOT Water per Hour COAL BURNING WATER HEATER

\$745
Cash

\$2 DOWN
\$2 A Month



Here is an inexpensive coal burner that will "keep you in hot water" all the time, with hardly any effort on your part and on a few pounds of coal a day. Uses anthracite (hard) coal in the "pea" size, or coke or soft coal.

Kitchen, Bathroom, Garage

Every housewife's dream is to have unlimited hot water whenever she wants it. These heaters make that dream come true. Hot water for kitchen, bath or garage at very low cost.

Heaters are easily attached to a range or furnace boiler. They are designed for fuel economy with deep fire pot and long water section. Straight-walled castings prevent ashes from banking, give a deep hot fire, protect the grate. Dump grate of fine cast iron. Large coaling door above. Accurate screw-draft in ashpit door below.

Heaters are quoted below WITHOUT BOTTOM TO ASHPIT, ready to set up on a cement floor. Cast iron bottom, or bottom with legs can be ordered for \$2.00 extra.

Heater LH-65 has cast iron firepot. The other two are lined with fire brick. Numbers LH-65 and 80 are tapped for 1-inch water pipe, number 210 for 2-inch. All heaters take 5-inch smoke pipe.

Heater No. 65 will raise 65 gallons of water 25 degrees in temperature in one hour. No. 80 will raise 80 gallons 25 degrees, and No. 210 will raise 210 gallons 25 degrees. To raise 40° deduct 40% from those ratings.

| Order Number | Size Boiler to connect to | Diameter Grate | Height | Shipping Weight | Cash Price | Credit Price |
|--------------|---------------------------|----------------|--------|-----------------|------------|--------------|
| LH-65 | 30-40 gal. | 10" | 19" | 100 lb. | \$ 7.45 | \$ 8.20 |
| LH-80 | 30-52 gal. | 10" | 22" | 115 lb. | 9.55 | 10.50 |
| LH-210 | 120 gal. | 12" | 26" | 165 lb. | 17.80 | 19.60 |

KITCHEN HEATER

**Cooks, Heats,
Burns Refuse**

\$12.95

Cash
FREIGHT PAID

Also to Heat Water

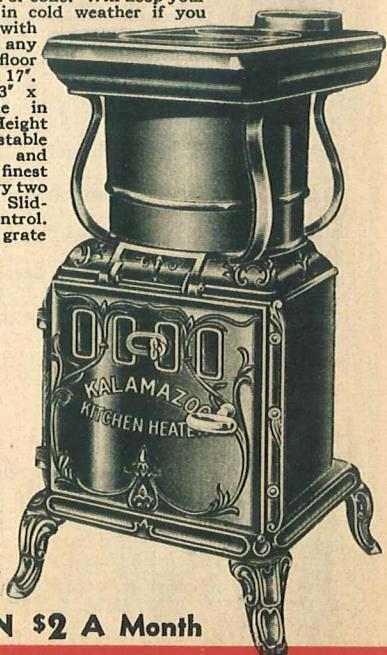
Has two 8-inch cooking lids. Will burn up refuse; paper, string, egg shells. Uses any kind of coal or coke. Will keep your kitchen warm in cold weather if you usually cook with gas. Fits into any corner, needing floor space only 17" x 17".

Size of top, 13" x 24", adjustable in any direction. Height of stove adjustable between 30 $\frac{1}{2}$ " and 32". Made of finest cast iron. Heavy two piece Fire Pot. Sliding Draft Control. Draw Center grate strong, easy to clean. Deep Ash Pit.

Order No. L-457. Ship. Wt. 125 lbs. Cash Price, \$12.95. Credit Price \$14.25

To Heat Water

For \$3.25 extra we will replace upper fire pot section with a cast iron water section for hot water boiler.



\$2 DOWN \$2 A Month

BAKEASY

The Gas-Coal Stove with
the Double Duty Oven



\$78⁹⁵
Cash

FREIGHT
PAID

ON CREDIT
\$5 Down
\$6 A Month

The Bakeeasy is two complete ranges in one. It will burn hard coal or soft coal, coke or wood, natural or manufactured gas. There are four 8" cooking holes for the coal side; including one multiple lid and one non-scorch lid. On the gas side are four big burners each equipped with air-mixing valve.

Combination Oven

This is the outstanding feature of the Bakeeasy range. In it you bake with either coal or gas. Change from one to the other by simply sliding in or out a false-bottom plate that carries on its under side a big square gas burner. It fits into place automatically making a sure, leakproof gas connection. Any child can make the change from coal to gas, or vice versa, in half a minute. An interesting feature of this oven is the flue arrangement. When using coal or wood fire, flues carry the heat to all sides of the oven. When you change to gas, these same flues become efficient air insulators, saving your heat for your oven and reducing your gas bill. Oven Door thermometer, ventilator, welded wire rack, non-slam door, porcelain enameled oven bottom. This stove is just what its name implies, an easy, excellent baker. Oven 18" x 18" x 11".

Made throughout of finest cast iron with Armclo steel panels. Choice of Duplex Grate for soft coal, coke or wood, or Anthracite Grate for hard coal or wood. Fire Box will take 21" wood. Cooking

Top guaranteed for 5 years. Sliding ash pan. Shaker and Lifter supplied. Flue clean-out plate in oven bottom. Permanently polished top. Self-lighter installed, \$2 extra. Water Front, \$4.75 extra. Stove board, \$3.25 extra.

Colors and Order Numbers

| | |
|--------------------|---------|
| Gray & White..... | L-16222 |
| Green & Ivory..... | L-16225 |
| Tan & Ivory..... | L-16226 |

| Top Measurements, In. | Entire Top Measure, In. | Fire Box Measurements Inches | | Hght. to Cooking Top | Ship. Wt. Lbs. | Size of Pipe Collar Inches | Price With Utility Shelf | Price With Wrng. Closet |
|-----------------------|-------------------------|------------------------------|-------|----------------------|----------------|----------------------------|--------------------------|---------------------------------|
| For Coal | For Gas | Width | Depth | Length for Coal | Wood | | Cash | Credit |
| 22x25 | 19x25 | 25x41 | 8½ | 9 | 16½ | 21 | 32¼ | 575 |
| | | | | | | | 6 or 7 | \$78.95 \$86.90 \$82.85 \$91.35 |

2 Great Combination Ranges
to Burn GAS, COAL or WOOD

NEW MODERNE

Bungalow-Type Combination Range

We have built this range to meet thousands of requests. Compact in size to fit modern kitchens, without sacrificing cooking-top room. Cooking top measures 33½" long by 22" wide. Beautiful design in modern style.

On the coal side there is an ample fire box to take coal, or wood 19 inches long, lined with heavy linings. Duplex Grates supplied if you burn soft coal or coke, Anthracite Grate if you burn hard coal. Two 8" cooking lids, one Multiple, one Non-Scorch. This coal side is ideal for cooking for a small family or for burning papers and other refuse. It will warm your kitchen during the cold months.

Gas side can be used for either manufactured or natural gas. Tell us on your order blank which one you use. The big gas burning oven is heated by two large square burners, one at the top and one at the bottom of the oven. It will heat very fast and bake evenly in all parts. The upper burner is used as a broiler. Thus the oven serves the triple purpose of broiling, roasting or baking. Oven linings are of porcelain enamel—easy to clean and shiny as a china plate. They can be removed for greater ease in cleaning. The oven is square cornered so that every inch of it can be used. It is equipped with a sliding adjustable wire rack. The oven door handle, as well as the gas cock handles, is of very attractive modern design and adds to the smart appearance of the range. Between the oven and the cooking top burners is a porcelain enameled drip pan. On the Cooking Top there are 4 new style round-type burners.

This stove is of cast iron and steel construction. Coal section for cooking and heating, not baking. With its handsome leg base, rounded corners, modern design and gleaming double-coat porcelain enamel in your choice of 3 color combinations, this is as handsome a stove as you could wish for. Equipped with Utility Shelf; Automatic Lighter already installed as standard equipment, at no added expense. Order Blank, page 36.

Stove Board, \$3.25 extra.
Water Front \$4.75 extra.
Oven heat control \$11.90 extra.
Gray and White.....L-252

Order Numbers

Green and Ivory.....L-250
Tan and Ivory.....L-251



\$73⁷⁵
Cash

FREIGHT
PAID

| Gas Oven (Inches) | | | Fire Box (Inches) | | | Height Cook Top | Pipe Collar (Inches) | Ship. Wt. (Lbs.) | Cash Price | Credit Price |
|-------------------|------|------|-------------------|------|------|-----------------------|----------------------------|------------------------|---------------|-----------------|
| Wide | Deep | High | Wide | Deep | Long | | | | | |
| 18 | 17½ | 13 | 7 | 10½ | 17 | 19 | 32¾* | 6 or 7 | 505 | \$73.75 \$81.15 |



ON CREDIT

\$5 Down, \$6 A Month

Glossy Black PORCELAIN ENAMEL FROM TOP TO BOTTOM!

THESE EBONY BLACK PORCELAIN ENAMEL PRESIDENT and EMPEROR ranges offer every advantage of FULL PORCELAIN ENAMEL—instant cleaning, style and beauty—and a price saving of several dollars under colored porcelain enamel ranges. The thousands who have bought them are equally delighted with their stoves and their savings. In every feature and measurement these great stoves are exactly like the President ranges shown on pages 18 and 19, and the Emperor on pages 16 and 17. The only single difference is that these are glossy, gleaming Ebony Black where those Stoves are Green, Gray or Tan.

THE PRESIDENT Black and Ivory, Full Porcelain Enamel

This big cabinet style range has the famous Kalamazoo "Oven that Floats in Flame," large enough to bake 12 one-pound loaves—all also \$76.50 Cash Freight PAID

guaranteed 5 years; etc., etc. Be sure to read pages 8 and 9 carefully, to understand how every feature and detail is planned to give you better cooking and baking, great fuel economy, kitchen joy and satisfaction. Waterfront \$4.75 extra.

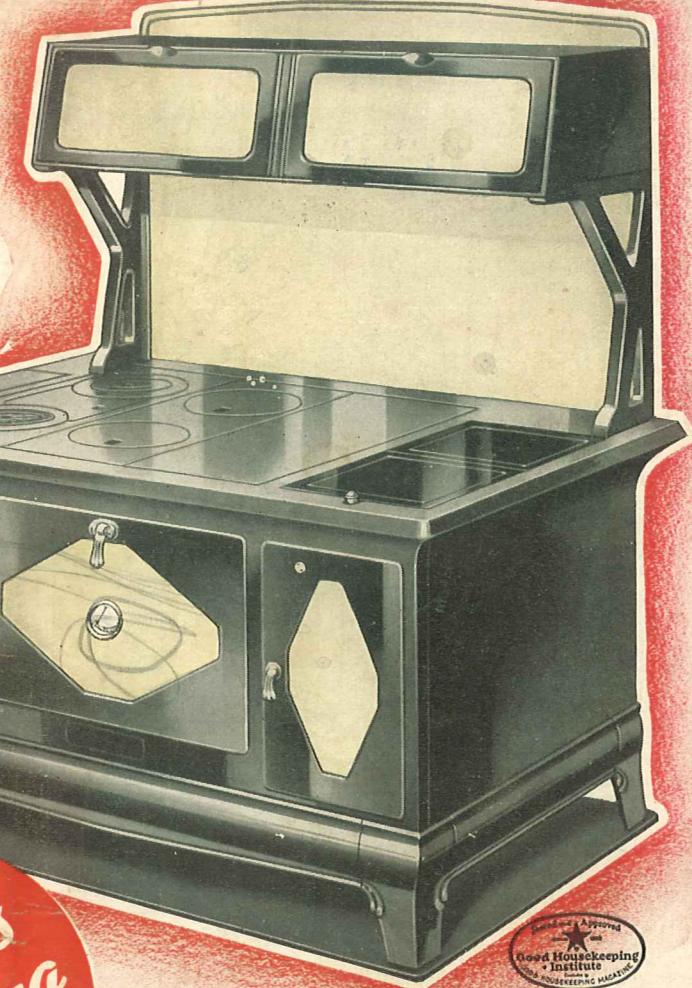
Measurements and prices below. Order Blank on page 36.



*Easy to
clean as
a china
dish!*



\$67.80
Cash
FREIGHT PAID



Black and Ivory Full Porcelain Enamel THE EMPEROR

The Ebony Black and creamy Ivory porcelain enamel blends well with any kitchen color combination. This is the same Emperor as shown on pages 16 and 17, tested and proved by a hundred thousand good housekeepers. Every inch of it is porcelain enameled, and it cleans in "half a jiffy."

The description of sizes, features, etc. on pages 16 and 17 applies to this Black Enamel Emperor also. Be sure to read these pages, also pages 8 and 9 where the "whys and wherefores" of each feature are explained and the famous "Oven that Floats in Flame," found in this Emperor, is described. Other important features: Polished top, guaranteed 5 years; 28-qt. removable reservoir tank of copper; six cooking holes; grates to burn any fuel; choice of 3 top styles; Ripple Oven Bottom porcelain enameled; Waterfront \$4.75 extra.

Cash or Terms, 30 Days Trial, 24 Hour Shipments from factory at Kalamazoo, Mich., or warehouses at Utica, N. Y.; Akron, Ohio; Springfield, Mass.; or Harrisburg, Pa. Order Blank, Page 36.

PRINCE and MAYFLOWER in BLACK and IVORY ALL PORCELAIN ENAMEL. Same finish as ranges shown here. For prices add \$4 to prices quoted on page 27 for Prince and Mayflower plain Black Iron Ranges.

Emperor, Black Porcelain Enamelled (Left) Order No. L 4187

| LIDS | | | | OVEN SIZE (in.) | | | Size Top Without Reservoir | | COOK TOP (in.) | | | FIRE BOX (in.) | | |
|------|------|------|------|-----------------|--|--|----------------------------|------|----------------|------|------|----------------|---------|--|
| No. | Size | Wide | Deep | High | | | Long | Wide | Wide | Deep | Long | Wood | Lengths | |
| 6 | 9 | 20 | 20 | 13 | | | 38½x27 | 47 | 27 | 9 | 10 | 18 | 21 | |

\$5 DOWN
\$5 A Month

| HT. (in.) | | | | Reser-voir | Pipe | Ship. | Prices with Utility Shelf | | | Prices with Warming Closet | | | | | |
|-----------|--------|-----|--------|------------|--------|-------|---------------------------|--------------|----------------|----------------------------|----------------|---------|---------|---------|---------|
| Cook | Closet | Top | Top | Qts. | Collar | (in.) | (lbs.) | No Reservoir | With Reservoir | No Reservoir | With Reservoir | | | | |
| 30½ | 60 | 28 | 6 or 7 | 595 | | | | \$56.60 | \$62.25 | \$63.80 | \$70.20 | \$59.85 | \$65.85 | \$67.80 | \$74.60 |

President, Black Porcelain Enamelled (Above) Order No. L 340

| LIDS | | | | OVEN SIZE (in.) | | | Size Top Without Reservoir | | COOK TOP (in.) | | | FIRE BOX (in.) | | |
|------|------|------|------|-----------------|--|--|----------------------------|------|----------------|------|------|----------------|---------|--|
| No. | Size | Wide | Deep | High | | | Long | Wide | Wide | Deep | Long | Wood | Lengths | |
| 4 | 8 | 18 | 19 | 13 | | | 48x25½ | 48 | 25½ | 9 | 10 | 18 | 19½ | |

| HT. (inches) | | | | Reser-voir | Pipe | Ship. | Prices with Utility Shelf | | | Prices with Warming Closet | | | | | |
|--------------|--------|-----|--------|------------|--------|-------|---------------------------|--------------|----------------|----------------------------|----------------|---------|---------|---------|---------|
| Cook | Closet | Top | Top | Qts. | Collar | (in.) | (lbs.) | No Reservoir | With Reservoir | No Reservoir | With Reservoir | | | | |
| 31 | 60 | 30 | 6 or 7 | 650 | | | | \$67.55 | \$74.30 | \$69.75 | \$76.70 | \$74.65 | \$82.10 | \$76.50 | \$84.15 |